



Coffee Shortbread Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



60

CALORIES



46 kcal

DESSERT

Ingredients

- ☐ 0.8 cup butter softened
- ☐ 0.8 cup confectioners' sugar
- ☐ 1.3 cups flour all-purpose sifted
- ☐ 0.3 cup granulated sugar for decoration
- ☐ 0.5 cup ground almonds finely
- ☐ 2 tablespoons coffee powder instant

Equipment

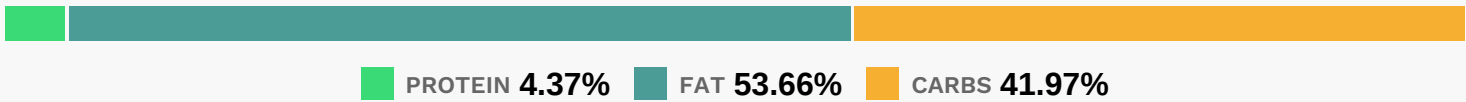
- ☐ bowl

- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ aluminum foil
- ☐ cookie cutter

Directions

- ☐ In large bowl combine almonds, flour, confectioners' sugar and coffee.
- ☐ Cut in the butter and mix together until well blended. Shape dough into a ball, wrap in foil or plastic and refrigerate for at least half an hour.
- ☐ On lightly floured surface roll chilled dough to about 1/4 inch thickness.
- ☐ Cut with 2 inch cookie cutter.
- ☐ Place cookies 1 inch apart on ungreased cookie sheet and sprinkle tops with granulated sugar.
- ☐ Bake 10–12 minutes in a preheated 350 degrees F (175 degrees C) oven or until edges are just firm.
- ☐ Remove from sheet. Cool cookies on wire rack.

Nutrition Facts



Properties

Glycemic Index:3.25, Glycemic Load:2.21, Inflammation Score:-1, Nutrition Score:0.54043478405346%

Nutrients (% of daily need)

Calories: 45.8kcal (2.29%), Fat: 2.79g (4.3%), Saturated Fat: 1.5g (9.35%), Carbohydrates: 4.92g (1.64%), Net Carbohydrates: 4.75g (1.73%), Sugar: 2.62g (2.91%), Cholesterol: 6.1mg (2.03%), Sodium: 18.4mg (0.8%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 5.23mg (1.74%), Protein: 0.51g (1.02%), Vitamin A: 70.91IU (1.42%), Vitamin B1: 0.02mg (1.37%), Selenium: 0.95µg (1.35%), Folate: 4.85µg (1.21%), Manganese: 0.02mg (1.04%), Vitamin B3: 0.2mg (1.01%)