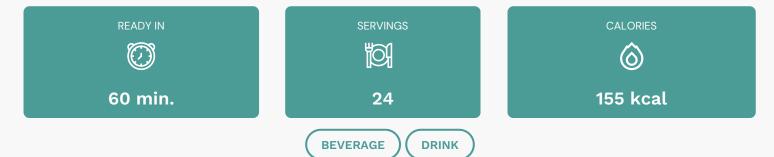


Coffee Thins

🐍 Vegetarian



Ingredients

- 2 cups flour
 - 2 tablespoons cocoa powder
 - 24 coffee-bean granita whole for decoration
 - 4 teaspoons ground coffee
 - 2 tablespoons milk
- 0.5 teaspoon salt
- 1 cup sugar
 - 12 tablespoons butter unsalted cut into 1/2 inch dice

2 teaspoons vanilla extract

1 cup walnut pieces roughly chopped

Equipment

- food processor
 bowl
 baking sheet
 baking paper
 oven
 plastic wrap
- cookie cutter

Directions

- Place walnuts in the bowl of a food processor. Pulse until coarsely ground, about 30 seconds.
 Add flour, sugar, salt, coffee, and cocoa powder, to food processor. Pulse until well combined.
 - Add butter to mixture and pulse until butter has been incorporated.
 - Add vanilla extract and milk and continue to pulse until dough comes together into a ball.
 - Wrap dough in plastic wrap and chill in refrigerator for 1 hour.
 - Preheat oven to 350 degrees. Line two baking sheets with parchment paper.
 - On a lightly floured surface, roll dough out into a 1/4 inch thickness. Using cookie cutter, cut out circles and transfer to prepared baking sheets. Press a whole coffee bean into the center of each cookie.
 - Bake cookies until tops are dry, about 12 minutes.

Nutrition Facts

PROTEIN 5.04% 📕 FAT 51.48% 📒 CARBS 43.48%

Properties

Glycemic Index:8.46, Glycemic Load:11.66, Inflammation Score:-2, Nutrition Score:3.0678260928911%

Flavonoids

Cyanidin: 0.13mg, Cyanidin: 0.13mg, Cyanidin: 0.13mg, Cyanidin: 0.13mg Catechin: 0.27mg, Catechin: 0.27mg, Catechin: 0.27mg Epicatechin: 0.82mg, Epicatechin: 0.82mg, Epicatechin: 0.82mg, Epicatechin: 0.82mg, Quercetin: 0.04mg, Quercetin: 0.0

Nutrients (% of daily need)

Calories: 154.73kcal (7.74%), Fat: 9.08g (13.97%), Saturated Fat: 3.97g (24.8%), Carbohydrates: 17.26g (5.75%), Net Carbohydrates: 16.5g (6%), Sugar: 8.59g (9.54%), Cholesterol: 15.2mg (5.07%), Sodium: 50.2mg (2.18%), Alcohol: 0.11g (100%), Alcohol %: 0.31% (100%), Caffeine: 20.26mg (6.75%), Protein: 2g (4%), Manganese: 0.25mg (12.75%), Vitamin B1: 0.1mg (6.65%), Folate: 24.18µg (6.05%), Selenium: 3.97µg (5.68%), Copper: 0.11mg (5.51%), Vitamin B2: 0.07mg (3.87%), Iron: 0.69mg (3.83%), Vitamin A: 177.93IU (3.56%), Vitamin B3: 0.68mg (3.42%), Phosphorus: 34.14mg (3.41%), Magnesium: 12.4mg (3.1%), Fiber: 0.76g (3.05%), Zinc: 0.26mg (1.76%), Vitamin B6: 0.03mg (1.62%), Vitamin E: 0.2mg (1.36%), Potassium: 43.2mg (1.23%), Calcium: 10.24mg (1.02%)