



Curry Coriander Shorties

 Vegetarian

READY IN



1500 min.

SERVINGS



36

CALORIES



79 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 2 teaspoons coriander seeds
- ☐ 1.5 teaspoon curry powder (preferably Madras)
- ☐ 1.8 cups flour all-purpose
- ☐ 1 teaspoon salt
- ☐ 0.5 cup sugar
- ☐ 2 sticks butter unsalted softened
- ☐ 1 teaspoon vanilla extract pure

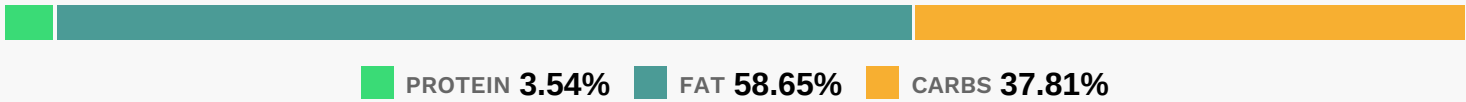
Equipment

- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ spatula
- ☐ chopsticks

Directions

- ☐ Toast coriander in a small heavy skillet over medium heat, shaking skillet often, until fragrant and a shade darker, about 2 minutes. Cool, then finely grind in grinder.
- ☐ Toast curry powder in same skillet over medium heat, stirring, until fragrant and a shade or two darker, about 1 minute.
- ☐ Preheat oven to 350°F with racks in upper and lower thirds.
- ☐ Blend butter, sugar, vanilla, and salt with a rubber spatula.
- ☐ Whisk together flour and spices, then blend into butter mixture with spatula.
- ☐ Form 1-inch balls of dough and arrange 2 inches apart on 2 ungreased large baking sheets. With side of a floured pencil or chopstick, press an X into top of each cookie, gently flattening to 1 1/2 inches in diameter.
- ☐ Bake, switching position of sheets halfway through, until edges are golden, 20 to 25 minutes. Cool on sheets 5 minutes, then transfer cookies to racks to cool.

Nutrition Facts



Properties

Glycemic Index:4.17, Glycemic Load:5.29, Inflammation Score:-1, Nutrition Score:1.1908695675109%

Nutrients (% of daily need)

Calories: 78.75kcal (3.94%), Fat: 5.19g (7.99%), Saturated Fat: 3.24g (20.23%), Carbohydrates: 7.53g (2.51%), Net Carbohydrates: 7.29g (2.65%), Sugar: 2.81g (3.12%), Cholesterol: 13.5mg (4.5%), Sodium: 65.53mg (2.85%), Alcohol: 0.04g (100%), Alcohol %: 0.31% (100%), Protein: 0.71g (1.41%), Vitamin B1: 0.05mg (3.23%), Vitamin A: 157.7IU (3.15%), Selenium: 2.18µg (3.12%), Folate: 11.44µg (2.86%), Manganese: 0.05mg (2.4%), Vitamin B2: 0.03mg (1.96%),

Vitamin B3: 0.37mg (1.84%), Iron: 0.33mg (1.82%), Vitamin E: 0.17mg (1.12%)