



## Drommar

 Vegetarian

READY IN



45 min.

SERVINGS



50

CALORIES



69 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

## Ingredients

- 1 teaspoon double-acting baking powder
- 50 blanchd almonds and whole toasted
- 1 cup butter
- 2 cups flour all-purpose
- 0.5 teaspoon ground cardamom
- 2 teaspoons vanilla extract
- 0.8 cup sugar white

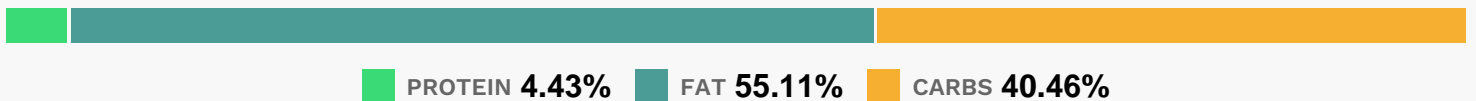
## Equipment

- bowl
- frying pan
- baking sheet
- oven
- mixing bowl
- wire rack

## Directions

- Preheat oven to 350 degrees F (180 degrees C).
- Place butter in a large heavy skillet and cook over medium-low heat without stirring for about 15 minutes, or until butter is a light tan color.
- Pour into mixing bowl.
- Place over a bowl of cold water and chill until firm.
- Add sugar, baking powder, vanilla and cardamom; beat until combined. Stir in flour.
- Shape dough into 1-inch balls.
- Place 1 inch apart on an ungreased cookie sheet. Top each with an almond; press almond slightly into dough.
- Bake for 12 - 15 minutes or until golden brown.
- Remove to wire rack and cool.

## Nutrition Facts



## Properties

Glycemic Index:5.84, Glycemic Load:4.88, Inflammation Score:-1, Nutrition Score:1.1891304245624%

## Nutrients (% of daily need)

Calories: 68.77kcal (3.44%), Fat: 4.27g (6.56%), Saturated Fat: 2.38g (14.88%), Carbohydrates: 7.05g (2.35%), Net Carbohydrates: 6.81g (2.48%), Sugar: 3.08g (3.42%), Cholesterol: 9.76mg (3.25%), Sodium: 38.01mg (1.65%), Alcohol: 0.05g (100%), Alcohol %: 0.51% (100%), Protein: 0.77g (1.54%), Manganese: 0.06mg (2.93%), Vitamin B1: 0.04mg (2.76%), Selenium: 1.79µg (2.56%), Folate: 9.78µg (2.44%), Vitamin E: 0.35mg (2.31%), Vitamin A: 113.52IU

(2.27%), Vitamin B2: 0.03mg (2.01%), Vitamin B3: 0.33mg (1.67%), Iron: 0.28mg (1.55%), Phosphorus: 13.1mg (1.31%)