



Dutch Spice Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



75

CALORIES



39 kcal

DESSERT

Ingredients

- 0.5 teaspoon double-acting baking powder
- 1 cup firmly brown sugar packed
- 0.4 lb butter at room temperature
- 1.5 cups flour all-purpose
- 0.3 cup ground almonds (see notes)
- 2 teaspoons ground cinnamon
- 1 teaspoon ground cloves
- 0.5 teaspoon ground nutmeg

- 2 tablespoons milk

Equipment

- bowl
- frying pan
- baking sheet
- oven
- hand mixer
- spatula
- rolling pin

Directions

- In a bowl, with an electric mixer on medium speed, beat butter and brown sugar until smooth. Beat in milk. In another bowl, mix flour, almonds, cinnamon, cloves, nutmeg, and baking powder; stir or beat into butter mixture until well blended (if mixture is crumbly, squeeze into a smooth, compact ball).
- Divide dough in half. Flatten each portion into a 1-inch-thick disk. On a lightly floured board, with a floured rolling pin, roll dough, a portion at a time, to 1/8 inch thick. With a floured 2- to 3-inch cutter, cut dough into rounds (if dough becomes too soft to handle, freeze briefly until firm).
- With a wide spatula or your fingers, transfer cookies to buttered or cooking parchment-lined 12- by 15-inch baking sheets, spacing them about 1 inch apart. Gather scraps, pat into a ball, and repeat rolling and cutting.
- Bake cookies in a 300 oven until slightly darker brown, about 15 minutes; if baking more than one pan at a time, switch pan positions halfway through baking.
- With a wide spatula, transfer cookies to racks to cool. If hot cookies start to break, slide a thin spatula under them to release, let stand on sheets to firm up, about 5 minutes, then transfer to racks to cool completely.

Nutrition Facts

PROTEIN 3.78% **FAT 46.61%** **CARBS 49.61%**

Properties

Glycemic Index:4.4, Glycemic Load:1.4, Inflammation Score:-1, Nutrition Score:0.58217390553783%

Nutrients (% of daily need)

Calories: 39.15kcal (1.96%), Fat: 2.07g (3.19%), Saturated Fat: 1.19g (7.47%), Carbohydrates: 4.96g (1.65%), Net Carbohydrates: 4.81g (1.75%), Sugar: 2.89g (3.21%), Cholesterol: 4.92mg (1.64%), Sodium: 18.51mg (0.8%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.38g (0.76%), Manganese: 0.04mg (2.23%), Vitamin B1: 0.02mg (1.34%), Selenium: 0.92µg (1.31%), Folate: 4.69µg (1.17%), Vitamin A: 57.54IU (1.15%)