



## Coconut Snowballs

READY IN



15 min.

SERVINGS



100

CALORIES



52 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- ☐ 1 cup butter softened
- ☐ 0.5 teaspoon coconut extract
- ☐ 4 ounces cream cheese
- ☐ 1 egg yolk
- ☐ 2.5 cups flour all-purpose
- ☐ 1 tablespoon lemon zest
- ☐ 0.5 cup macadamia nuts toasted finely chopped
- ☐ 1.5 cups powdered sugar
- ☐ 0.3 teaspoon salt

☐ 1 cup sugar

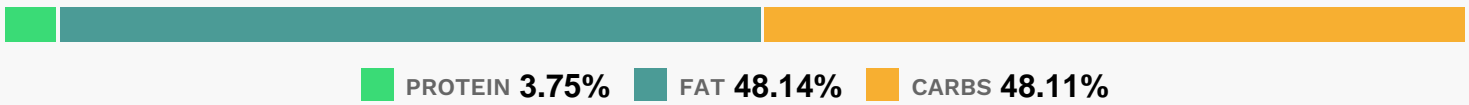
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Beat first 3 ingredients at medium speed with an electric mixer 2 minutes or until light and fluffy.
- ☐ Add egg yolk, and beat until smooth. Stir in coconut extract.
- ☐ Combine flour and salt; gradually add to butter mixture, beating just until blended. Stir in macadamia nuts and lemon zest.
- ☐ Chill dough 30 minutes. Shape into 1-inch balls.
- ☐ Place 1 inch apart on a parchment paper-lined baking sheet, and bake, in batches, at 350 for 15 minutes or until lightly browned on bottoms.
- ☐ Transfer to wire racks; let cool 2 minutes.
- ☐ Place 1 1/2 cups powdered sugar in a bowl, and toss cookies to coat.
- ☐ Let cookies cool completely on wire racks. Toss in powdered sugar again, coating well.

Nutrition Facts



Properties

Glycemic Index:2.32, Glycemic Load:3.14, Inflammation Score:-1, Nutrition Score:0.76217390937002%

Nutrients (% of daily need)

Calories: 51.81kcal (2.59%), Fat: 2.82g (4.34%), Saturated Fat: 1.5g (9.37%), Carbohydrates: 6.35g (2.12%), Net Carbohydrates: 6.2g (2.25%), Sugar: 3.85g (4.27%), Cholesterol: 7.97mg (2.66%), Sodium: 24.21mg (1.05%), Alcohol:

0.01g (100%), Alcohol %: 0.1% (100%), Protein: 0.49g (0.99%), Manganese: 0.05mg (2.47%), Vitamin B1: 0.03mg (2.22%), Selenium: 1.33µg (1.9%), Folate: 6.23µg (1.56%), Vitamin A: 74.58IU (1.49%), Vitamin B2: 0.02mg (1.27%), Vitamin B3: 0.2mg (1.02%)