



Florentine Wedding Cakes

 Dairy Free

READY IN



45 min.

SERVINGS



60

CALORIES



62 kcal

DESSERT

Ingredients

- ☐ 0.5 lb butter at room temperature
- ☐ 2 teaspoons dutch-process cocoa
- ☐ 2 cups flour all-purpose
- ☐ 0.8 cup hazelnuts
- ☐ 1.3 cups powdered sugar
- ☐ 0.3 teaspoon salt
- ☐ 1 teaspoon vanilla

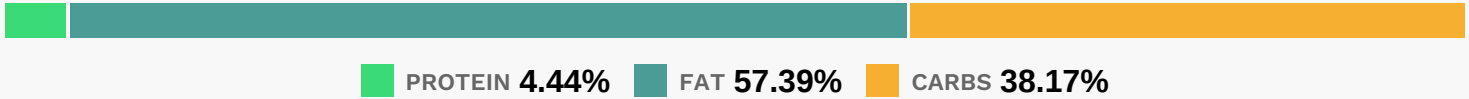
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ sieve
- ☐ blender
- ☐ cake form
- ☐ pie form

Directions

- ☐ Put nuts in a 9-inch cake or pie pan.
- ☐ Bake in a 350 oven until pale gold under skin, 10 to 12 minutes.
- ☐ Pour nuts into a towel and rub briskly with the cloth to remove as much skin as possible. Lift nuts from towel and finely chop. Wipe out pan.
- ☐ Cut butter into chunks and put in a large bowl. Beat with a mixer on high speed until fluffy.
- ☐ Add 1/3 cup of the powdered sugar and the vanilla; beat on slow speed to incorporate, then beat on high speed until fluffy.
- ☐ On low speed, mix in flour and salt, then beat until blended.
- ☐ Stir in nuts.
- ☐ Shape dough into 1-inch balls.
- ☐ Place about 2 inches apart on baking sheets.
- ☐ Bake in a 300 oven until cookies no longer feel soft when gently touched but are not browned, about 18 minutes. (If using one oven, alternate pan positions after 8 to 10 minutes.) Cool on pans about 5 minutes.
- ☐ Place remaining powdered sugar in cake pan. Gently roll hot cookies, a few at a time, in sugar to coat well. Set cookies slightly apart on piece of waxed paper (about 20 in. long) until almost cool, then roll in sugar again. Return cookies to paper in a single layer. Shake cocoa through fine strainer over cookies.
- ☐ Let cookies cool.
- ☐ Serve, or store airtight at once for up to 3 days. Freeze to store longer.

Nutrition Facts



Properties

Glycemic Index:1.5, Glycemic Load:2.32, Inflammation Score:-1, Nutrition Score:1.302173902969%

Flavonoids

Cyanidin: 0.1mg, Cyanidin: 0.1mg, Cyanidin: 0.1mg, Cyanidin: 0.1mg Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg Epicatechin: 0.07mg, Epicatechin: 0.07mg, Epicatechin: 0.07mg, Epicatechin: 0.07mg Epigallocatechin 3-gallate: 0.02mg, Epigallocatechin 3-gallate: 0.02mg, Epigallocatechin 3-gallate: 0.02mg, Epigallocatechin 3-gallate: 0.02mg

Nutrients (% of daily need)

Calories: 61.76kcal (3.09%), Fat: 4g (6.15%), Saturated Fat: 0.71g (4.42%), Carbohydrates: 5.99g (2%), Net Carbohydrates: 5.72g (2.08%), Sugar: 2.53g (2.81%), Cholesterol: 0mg (0%), Sodium: 45.48mg (1.98%), Alcohol: 0.02g (100%), Alcohol %: 0.24% (100%), Protein: 0.7g (1.39%), Manganese: 0.12mg (6.13%), Vitamin B1: 0.04mg (2.85%), Vitamin A: 135.51IU (2.71%), Folate: 9.37µg (2.34%), Vitamin E: 0.34mg (2.3%), Selenium: 1.47µg (2.1%), Copper: 0.03mg (1.66%), Iron: 0.27mg (1.5%), Vitamin B2: 0.02mg (1.43%), Vitamin B3: 0.27mg (1.37%), Fiber: 0.27g (1.08%)