



Frosted Bonbons (Cookie Exchange Quantity)

READY IN



130 min.

SERVINGS



72

CALORIES



62 kcal

DESSERT

Ingredients

- ☐ 3 cups flour all-purpose
- ☐ 1 cup butter softened
- ☐ 0.7 cup powdered sugar
- ☐ 0.3 cup milk
- ☐ 1 teaspoon vanilla
- ☐ 1 package almond paste (7-)
- ☐ 1 cup powdered sugar
- ☐ 1.5 tablespoons milk
- ☐ 1 teaspoon vanilla

- ☐ 1 oz baker's chocolate unsweetened cooled melted
- ☐ 1 cup powdered sugar
- ☐ 2 tablespoons milk
- ☐ 1 teaspoon vanilla
- ☐ 1 serving p of sugar

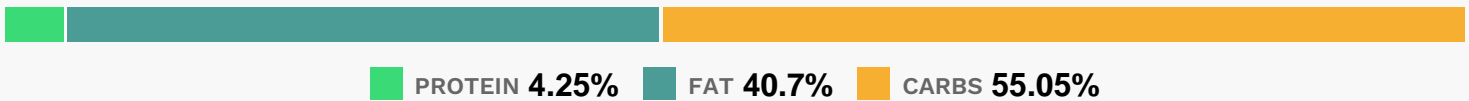
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ hand mixer

Directions

- ☐ Heat oven to 375°F. In large bowl, beat all bonbon ingredients except almond paste with electric mixer on medium speed, or mix with spoon, until dough forms.
- ☐ Cut almond paste into 1/4-inch slices; cut each slice into fourths. Shape 1-inch ball of dough around each piece of almond paste. Gently roll to form ball.
- ☐ Place about 1 inch apart on ungreased cookie sheet.
- ☐ Bake 10 to 12 minutes or until set and bottom is golden brown.
- ☐ Remove from cookie sheet to wire rack. Cool completely, about 30 minutes.
- ☐ For vanilla frosting, in small bowl, stir all Vanilla Bonbon Frosting ingredients until smooth.
- ☐ For chocolate frosting, in small bowl, stir all Chocolate Bonbon Frosting ingredients until smooth. If necessary, stir in additional milk, 1 teaspoon at a time, until soft enough to spread.
- ☐ Dip tops of cookies into frostings and sprinkle with decors as desired.

Nutrition Facts



Properties

Glycemic Index:2.63, Glycemic Load:2.9, Inflammation Score:-1, Nutrition Score:1.0613043501811%

Flavonoids

Catechin: 0.25mg, Catechin: 0.25mg, Catechin: 0.25mg, Catechin: 0.25mg Epicatechin: 0.56mg, Epicatechin: 0.56mg, Epicatechin: 0.56mg, Epicatechin: 0.56mg

Nutrients (% of daily need)

Calories: 62.38kcal (3.12%), Fat: 2.85g (4.38%), Saturated Fat: 0.69g (4.32%), Carbohydrates: 8.67g (2.89%), Net Carbohydrates: 8.46g (3.08%), Sugar: 4.47g (4.96%), Cholesterol: 0.19mg (0.06%), Sodium: 30.63mg (1.33%), Alcohol: 0.06g (100%), Alcohol %: 0.49% (100%), Protein: 0.67g (1.34%), Vitamin B1: 0.04mg (2.85%), Selenium: 1.85µg (2.65%), Manganese: 0.05mg (2.63%), Folate: 9.68µg (2.42%), Vitamin A: 115.33IU (2.31%), Vitamin B2: 0.03mg (1.8%), Iron: 0.31mg (1.74%), Vitamin B3: 0.32mg (1.58%), Copper: 0.02mg (1.04%)