



Giandua Buttons

 Vegetarian

READY IN



45 min.

SERVINGS



100

CALORIES



21 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 1 teaspoon baking soda
- 0.3 lb browned butter cooled (see notes)
- 1 large egg white
- 0.8 cup flour all-purpose
- 0.5 cup ground hazelnuts toasted (see notes)
- 2 teaspoons coffee powder instant
- 0.8 cup sugar
- 2 tablespoons cocoa powder unsweetened

1 teaspoon vanilla

Equipment

bowl

frying pan

baking sheet

oven

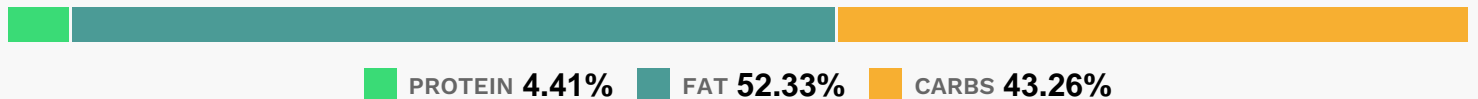
blender

spatula

Directions

- In a bowl, with a mixer on medium speed, beat browned butter and sugar until blended. Beat in egg white and vanilla until smooth, scraping down sides of bowl as needed.
- In another bowl, mix flour, cocoa powder, coffee powder, and baking soda. Stir or beat into butter mixture until well incorporated. Stir in hazelnuts.
- Drop dough in 1/2-teaspoon portions, 1 inch apart, onto buttered or cooking parchment-lined 12- by 15-inch baking sheets.
- Bake in a 350 oven until tops of cookies look slightly cracked, 8 to 10 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 pan to firm up, 2 to 5 minutes, then transfer to racks to cool completely.

Nutrition Facts



Properties

Glycemic Index:1.95, Glycemic Load:1.57, Inflammation Score:-1, Nutrition Score:0.2539130449295%

Flavonoids

Catechin: 0.06mg, Catechin: 0.06mg, Catechin: 0.06mg, Catechin: 0.06mg Epicatechin: 0.2mg, Epicatechin: 0.2mg, Epicatechin: 0.2mg, Epicatechin: 0.2mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg,

Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 21.47kcal (1.07%), Fat: 1.28g (1.98%), Saturated Fat: 0.61g (3.83%), Carbohydrates: 2.39g (0.8%), Net Carbohydrates: 2.27g (0.82%), Sugar: 1.53g (1.7%), Cholesterol: 2.44mg (0.81%), Sodium: 18.85mg (0.82%), Alcohol: 0.01g (100%), Alcohol %: 0.37% (100%), Protein: 0.24g (0.49%)