



## Ginger Sand Dollar

 Vegetarian

READY IN



13 min.

SERVINGS



100

CALORIES



64 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

## Ingredients

- ☐ 1 cup butter softened
- ☐ 0.5 cup crystallized candied ginger finely chopped
- ☐ 3 large eggs
- ☐ 4 cups self-rising flour
- ☐ 100 servings slivered almonds
- ☐ 2 cups sugar
- ☐ 100 servings sugar
- ☐ 2 teaspoons vanilla extract

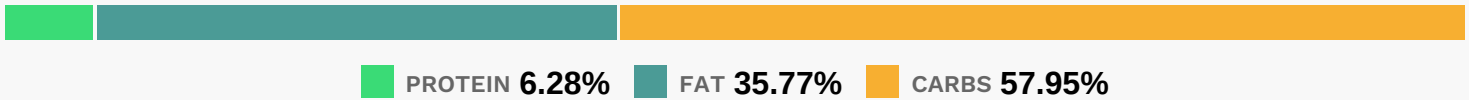
# Equipment

- ☐ oven
- ☐ hand mixer
- ☐ wax paper

# Directions

- ☐ Beat butter and 2 cups sugar at medium speed with an electric mixer 2 minutes or until creamy.
- ☐ Add eggs, 1 at a time, beating until smooth, stopping to scrape down sides as needed. Stir in vanilla. Gradually add flour to butter mixture, beating well at low speed until blended. Stir ginger into batter.
- ☐ Sprinkle sugar on wax paper. Shape dough into 2 (6 1/2-inch) logs on sugar; roll logs in sugar. Wrap each log in wax paper, and chill 4 hours. (Freeze dough in zip-top plastic freezer bags up to 1 month, if desired. Thaw 10 minutes before slicing.)
- ☐ Cut logs into slices, sprinkle each with sugar, and arrange 5 slivered almonds in a star design to resemble sand dollars.
- ☐ Bake, in batches, at 350 for 10 to 12 minutes or until edges are golden.
- ☐ Let cool on pans 2 minutes.
- ☐ Transfer cookies to wire racks, and let cool completely.

# Nutrition Facts



# Properties

Glycemic Index:1.97, Glycemic Load:5.15, Inflammation Score:-1, Nutrition Score:0.9321739051653%

# Flavonoids

Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg

# Nutrients (% of daily need)

Calories: 64.13kcal (3.21%), Fat: 2.58g (3.97%), Saturated Fat: 1.26g (7.9%), Carbohydrates: 9.4g (3.13%), Net Carbohydrates: 9.15g (3.33%), Sugar: 5.59g (6.21%), Cholesterol: 10.46mg (3.49%), Sodium: 17.02mg (0.74%), Alcohol: 0.03g (100%), Alcohol %: 0.22% (100%), Protein: 1.02g (2.04%), Selenium: 2.53µg (3.62%), Manganese: 0.06mg (3.18%), Vitamin E: 0.34mg (2.3%), Vitamin B2: 0.02mg (1.34%), Phosphorus: 13.19mg (1.32%), Vitamin A: 64.94IU (1.3%), Copper: 0.02mg (1.05%), Magnesium: 4.2mg (1.05%)