



Glazed Cider Cookies

 Vegetarian

READY IN



135 min.

SERVINGS



24

CALORIES



155 kcal

DESSERT

Ingredients

- ☐ 1.5 cups apple cider
- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 0.3 teaspoon baking soda
- ☐ 1 cinnamon sticks
- ☐ 0.7 cup confectioners' sugar
- ☐ 1 large eggs
- ☐ 1.5 cups flour all-purpose
- ☐ 0.8 teaspoon ground cinnamon

- ☐ 0.7 cup brown sugar light packed
- ☐ 24 servings coarse gold sugar for decorating
- ☐ 1 stick butter unsalted at room temperature
- ☐ 4 allspice whole

Equipment

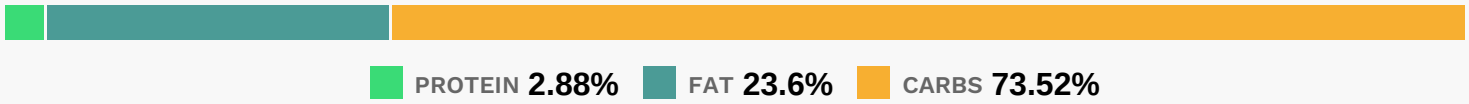
- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ pot
- ☐ blender
- ☐ plastic wrap

Directions

- ☐ Bring the apple cider, cinnamon stick and allspice to a simmer in a small pot over medium-high heat. Cook until reduced to 1/4 cup, about 12 minutes; set aside to cool.
- ☐ Remove the cinnamon stick and allspice berries.
- ☐ Whisk the flour, ground cinnamon, baking powder and baking soda in a medium bowl. Beat the butter and brown sugar in a large bowl with a mixer on medium-high speed until light and fluffy, 3 to 5 minutes.
- ☐ Add the egg and half of the cider mixture and beat until combined. Reduce the mixer speed to low; add the flour mixture and beat until just incorporated. Cover with plastic wrap and refrigerate until firm, about 1 hour.
- ☐ Position racks in the upper and lower thirds of the oven and preheat to 350 degrees F. Line 2 baking sheets with parchment paper. Form the dough into 3/4-inch balls and arrange 2 inches apart on the prepared baking sheets.
- ☐ Bake, switching the pans halfway through, until golden brown, 9 to 11 minutes.
- ☐ Let cool 5 minutes on the baking sheets, then transfer to racks to cool completely.

- ☐
- Whisk the confectioners' sugar and the remaining cider mixture in a small bowl until smooth.
- ☐
- Spread the glaze on the cookies and top with the coarse sugar.
- ☐
- Let set 30 minutes.
- ☐
- Photograph by Andrew Purcell

Nutrition Facts



Properties

Glycemic Index:12.62, Glycemic Load:13.38, Inflammation Score:-1, Nutrition Score:1.8360869612383%

Flavonoids

Catechin: 0.18mg, Catechin: 0.18mg, Catechin: 0.18mg, Catechin: 0.18mg Epicatechin: 0.69mg, Epicatechin: 0.69mg, Epicatechin: 0.69mg, Epicatechin: 0.69mg Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg

Nutrients (% of daily need)

Calories: 154.95kcal (7.75%), Fat: 4.16g (6.39%), Saturated Fat: 2.5g (15.63%), Carbohydrates: 29.12g (9.71%), Net Carbohydrates: 28.77g (10.46%), Sugar: 22.62g (25.13%), Cholesterol: 17.87mg (5.96%), Sodium: 26.39mg (1.15%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.14g (2.28%), Manganese: 0.11mg (5.32%), Selenium: 3.52µg (5.03%), Vitamin B1: 0.07mg (4.37%), Folate: 15.5µg (3.87%), Vitamin B2: 0.06mg (3.25%), Iron: 0.5mg (2.76%), Vitamin A: 129.76IU (2.6%), Vitamin B3: 0.49mg (2.43%), Calcium: 16.97mg (1.7%), Phosphorus: 16.95mg (1.69%), Fiber: 0.35g (1.42%), Potassium: 36.78mg (1.05%)