



Glazed Orange-Almond Cookies

 Dairy Free

READY IN



80 min.

SERVINGS



48

CALORIES



86 kcal

DESSERT

Ingredients

- ☐ 1 cup butter softened
- ☐ 0.5 cup powdered sugar
- ☐ 1.5 teaspoons orange zest grated
- ☐ 1 teaspoon almond extract
- ☐ 2.3 cups flour all-purpose
- ☐ 0.3 teaspoon salt
- ☐ 0.5 cup slivered almonds finely chopped
- ☐ 1.5 cups powdered sugar

- ☐ 1.5 teaspoons almond extract
- ☐ 4 teaspoons water
- ☐ 0.3 cup granulated sugar
- ☐ 2 teaspoons orange zest grated

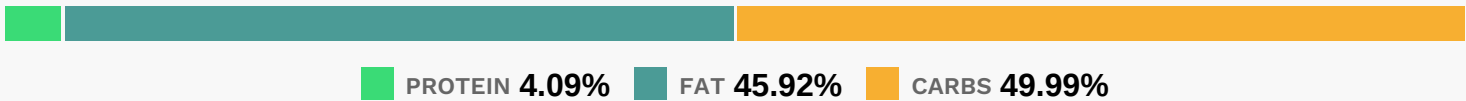
Equipment

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

Directions

- ☐ Heat oven to 400°F (if using dark or nonstick cookie sheet, heat oven to 375°F). In medium bowl, beat butter, 1/2 cup powdered sugar, 1 1/2 teaspoons orange peel and 1 teaspoon almond extract with electric mixer on medium speed until smooth. Beat in flour, salt and almonds until well blended.
- ☐ Shape dough into 1-inch balls. On ungreased cookie sheet, place balls 1 inch apart.
- ☐ Bake 7 to 10 minutes or until edges are lightly browned.
- ☐ Remove from cookie sheet to wire rack. Cool completely, about 30 minutes.
- ☐ In small bowl, stir all glaze ingredients, adding enough water to make a pouring consistency. In another small bowl, mix topping ingredients. Dip tops of cookies in glaze, then dip in topping.
- ☐ Place cookies in miniature paper baking cups if desired.

Nutrition Facts



Properties

Glycemic Index:3.23, Glycemic Load:3.97, Inflammation Score:-2, Nutrition Score:1.4047826122007%

Flavonoids

Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg 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: 86.05kcal (4.3%), Fat: 4.43g (6.81%), Saturated Fat: 0.84g (5.26%), Carbohydrates: 10.85g (3.62%), Net Carbohydrates: 10.53g (3.83%), Sugar: 6.02g (6.69%), Cholesterol: 0mg (0%), Sodium: 56.99mg (2.48%), Alcohol: 0.07g (100%), Alcohol %: 0.49% (100%), Protein: 0.89g (1.78%), Vitamin A: 169.79IU (3.4%), Manganese: 0.07mg (3.32%), Vitamin B1: 0.05mg (3.26%), Selenium: 2.07µg (2.96%), Vitamin E: 0.44mg (2.92%), Folate: 11.31µg (2.83%), Vitamin B2: 0.05mg (2.65%), Vitamin B3: 0.39mg (1.95%), Iron: 0.32mg (1.77%), Phosphorus: 12.87mg (1.29%), Fiber: 0.31g (1.26%), Magnesium: 4.53mg (1.13%), Copper: 0.02mg (1.04%)