



## Gluten-Free Russian Tea Cakes

 Vegetarian  Low Fod Map

READY IN



85 min.

SERVINGS



48

CALORIES



73 kcal

DESSERT

### Ingredients

- 1 cup butter softened
- 0.5 cup powdered sugar gluten-free
- 1 teaspoon vanilla extract pure
- 1 eggs
- 2.3 cups pancake mix gluten free
- 0.8 cup nuts finely chopped
- 0.7 cup powdered sugar gluten-free

### Equipment

- bowl
- baking sheet
- oven

## Directions

- Heat oven to 400°F. In large bowl, mix butter, 1/2 cup powdered sugar, the vanilla and egg. Stir in Bisquick™ mix and nuts until dough holds together.
- Shape dough into 1-inch balls. On ungreased cookie sheets, place balls about 1 inch apart.
- Bake 9 to 11 minutes or until set but not brown. Immediately remove from cookie sheets to cooling racks. Cool slightly.
- Roll warm cookies in powdered sugar; place on cooling racks to cool completely.
- Roll in powdered sugar again.

## Nutrition Facts

 **PROTEIN 5.44%**  **FAT 66.53%**  **CARBS 28.03%**

## Properties

Glycemic Index:1.66, Glycemic Load:0.11, Inflammation Score:-1, Nutrition Score:1.1804347888607%

## Nutrients (% of daily need)

Calories: 73.45kcal (3.67%), Fat: 5.55g (8.54%), Saturated Fat: 2.74g (17.12%), Carbohydrates: 5.26g (1.75%), Net Carbohydrates: 4.94g (1.8%), Sugar: 2.87g (3.19%), Cholesterol: 17.9mg (5.97%), Sodium: 62.82mg (2.73%), Alcohol: 0.03g (100%), Alcohol %: 0.21% (100%), Protein: 1.02g (2.04%), Phosphorus: 31.82mg (3.18%), Vitamin A: 138.7IU (2.77%), Manganese: 0.05mg (2.63%), Vitamin B2: 0.03mg (1.76%), Magnesium: 6.62mg (1.65%), Calcium: 16.36mg (1.64%), Copper: 0.03mg (1.63%), Selenium: 0.94µg (1.35%), Fiber: 0.32g (1.27%), Vitamin B1: 0.02mg (1.16%), Iron: 0.18mg (1.01%)