



Goldies

 Vegetarian

READY IN



45 min.

SERVINGS



72

CALORIES



40 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 1.4 ounces cornstarch
- ☐ 3 large eggs
- ☐ 0.8 teaspoon salt
- ☐ 0.8 cup sugar (6.125 ounces)
- ☐ 6.8 ounces flour all-purpose
- ☐ 12 tablespoons butter unsalted melted ()
- ☐ 1 tablespoon vanilla extract pure

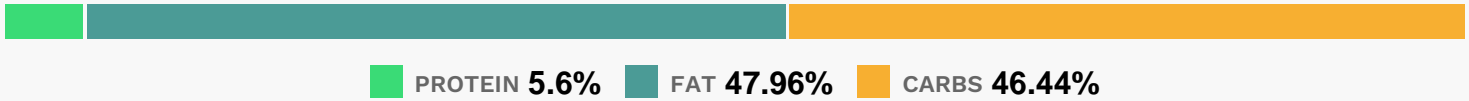
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ mixing bowl
- ☐ hand mixer
- ☐ spatula

Directions

- ☐ Preheat the oven to 325°F. Position racks in the upper and lower thirds of the oven.
- ☐ Combine the flour and cornstarch in a medium bowl and whisk together thoroughly with a wire whisk.
- ☐ In a large mixing bowl, combine the eggs, sugar, salt, and vanilla. Beat with an electric mixer on high speed until the mixture is thick and pale, 2 to 3 minutes. Beat in the melted butter. Fold in half of the flour mixture. Fold in the remaining flour mixture.
- ☐ Drop rounded teaspoons of batter 2 inches apart on the lined or greased cookie sheets.
- ☐ Bake until the cookies are deep golden brown around the edges, 16 to 20 minutes, rotating the pans from top to bottom and from front to back halfway through the baking time to ensure even baking. For lined pans, set the pans or just the liners on racks to cool; for unlined pans, use a metal spatula to transfer the cookies to racks. Repeat until all of the cookies are baked. Cool the cookies completely before stacking or storing. May be kept in an airtight container for at least 2 weeks.

Nutrition Facts



Properties

Glycemic Index:2.02, Glycemic Load:2.92, Inflammation Score:-1, Nutrition Score:0.66608695685863%

Nutrients (% of daily need)

Calories: 39.95kcal (2%), Fat: 2.12g (3.27%), Saturated Fat: 1.27g (7.92%), Carbohydrates: 4.63g (1.54%), Net Carbohydrates: 4.55g (1.65%), Sugar: 2.12g (2.35%), Cholesterol: 12.77mg (4.26%), Sodium: 27.58mg (1.2%), Alcohol:

0.06g (100%), Alcohol %: 0.79% (100%), Protein: 0.56g (1.12%), Selenium: 1.59µg (2.27%), Folate: 5.91µg (1.48%),
Vitamin B1: 0.02mg (1.46%), Vitamin B2: 0.02mg (1.41%), Vitamin A: 69.56IU (1.39%)