



Hanukkah Gelt Cookies

 **Gluten Free**  **Dairy Free**

READY IN



20 min.

SERVINGS



16

CALORIES



163 kcal

DESSERT

Ingredients

- 16 pieces chocolate-covered peanuts (Hanukkah gelt)
- 16 servings sugar blue yellow
- 16.5 oz sugar refrigerated

Equipment

- baking sheet
- baking paper
- oven

Directions

- Heat oven to 350F. Line cookie sheet with cooking parchment paper or silicone baking mat.
- Cut dough evenly into 16 slices; place slices 2 inches apart on cookie sheet. Flatten each slice until it measures about 2 inches in diameter.
- Sprinkle slices with sanding sugar; place 1 piece of gelt on center of each slice.
- Bake 8 to 10 minutes or until edges are light golden brown (gelt may be slightly melted but should hold its shape). Cool 5 to 10 minutes; remove from cookie sheets to cooling racks.

Nutrition Facts

 PROTEIN **0.1%**  FAT **1.48%**  CARBS **98.42%**

Properties

Glycemic Index:8.76, Glycemic Load:28.79, Inflammation Score:1, Nutrition Score:0.12347825964832%

Nutrients (% of daily need)

Calories: 162.66kcal (8.13%), Fat: 0.28g (0.43%), Saturated Fat: 0.1g (0.64%), Carbohydrates: 41.75g (13.92%), Net Carbohydrates: 41.72g (15.17%), Sugar: 41.78g (46.42%), Cholesterol: 0.03mg (0.01%), Sodium: 0.77mg (0.03%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.04g (0.08%)