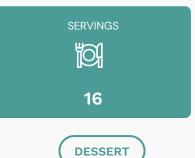


# **Hanukkah Gelt Cookies**







# **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.

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: Og (100%), Alcohol %: 0% (100%), Protein: 0.04g (0.08%)