



Hanukkah Honey Cookies

 Dairy Free

READY IN



60 min.

SERVINGS



42

CALORIES



98 kcal

DESSERT

Ingredients

- 0.3 cup powdered sugar
- 0.3 cup butter softened
- 0.7 cup honey
- 1 teaspoon almond extract
- 1 eggs
- 2.8 cups flour all-purpose
- 1 teaspoon baking soda
- 0.5 teaspoon salt

- 2 cups powdered sugar
- 0.3 teaspoon almond extract
- 2 tablespoons water
- 1 cup powdered sugar
- 3 teaspoons water
- 1 serving food coloring blue

Equipment

- bowl
- baking sheet
- oven
- wire rack
- cookie cutter

Directions

- Heat oven to 375°F. Lightly grease cookie sheet. In large bowl, mix 1/3 cup powdered sugar, the butter, honey, 1 teaspoon almond extract and egg. Stir in flour, baking soda and salt until well blended.
- On lightly floured, cloth-covered surface, roll dough 1/8 inch thick.
- Cut with cookie cutters.
- Place about 1 inch apart on cookie sheet.
- Bake 7 to 8 minutes or until light brown. Immediately remove from cookie sheet to cooling rack. Cool completely, about 15 minutes.
- For almond glaze, in medium bowl, mix 2 cups powdered sugar, 1/4 teaspoon almond extract and 2 tablespoons water until smooth. Stir in remaining 1 tablespoon water, 1 teaspoon at a time, until spreadable.
- For blue frosting, in another medium bowl, mix 1 cup powdered sugar and enough water to make frosting that can be easily drizzled or used in a decorating bag yet hold its shape. Stir in 3 or 4 drops food color.
- Spread almond glaze over cookies. Decorate with blue frosting.

Nutrition Facts



■ PROTEIN 4.06% ■ FAT 14.73% ■ CARBS 81.21%

Properties

Glycemic Index:3.03, Glycemic Load:6.83, Inflammation Score:-1, Nutrition Score:1.3665217506983%

Nutrients (% of daily need)

Calories: 97.99kcal (4.9%), Fat: 1.63g (2.51%), Saturated Fat: 0.35g (2.16%), Carbohydrates: 20.22g (6.74%), Net Carbohydrates: 19.99g (7.27%), Sugar: 13.77g (15.3%), Cholesterol: 3.9mg (1.3%), Sodium: 72.85mg (3.17%), Alcohol: 0.04g (100%), Alcohol %: 0.19% (100%), Protein: 1.01g (2.02%), Selenium: 3.2µg (4.57%), Vitamin B1: 0.06mg (4.32%), Folate: 15.6µg (3.9%), Manganese: 0.06mg (3.06%), Vitamin B2: 0.05mg (2.93%), Vitamin B3: 0.49mg (2.46%), Iron: 0.43mg (2.37%), Vitamin A: 70.1IU (1.4%), Phosphorus: 11.55mg (1.16%)