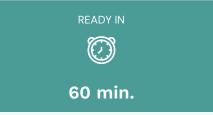


Hanukkah Honey Cookies

airy Free







DESSERT

Ingredients

0.5 teaspoon aimond extract
1 teaspoon almond extract
1 teaspoon baking soda
42 servings food coloring blue
0.3 cup butter softened
1 eggs
2.8 cups flour all-purpose

0.7 cup honey

	0.3 cup powdered sugar
	1 cup powdered sugar
	2 cups powdered sugar
	0.5 teaspoon salt
	2 tablespoons water
	3 teaspoons water
EQ	juipment
	bowl
	baking sheet
	oven
	wire rack
	cookie cutter
Directions	
	Heat oven to 375F. 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 %: 0.18% (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%)