



## Hat Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



36

CALORIES



89 kcal

DESSERT

## Ingredients

- ☐ 1 teaspoon almond extract
- ☐ 0.5 teaspoon baking soda
- ☐ 0.8 cup butter softened
- ☐ 1 large eggs
- ☐ 2.5 cups flour all-purpose
- ☐ 0.5 teaspoon salt
- ☐ 1 cup sugar

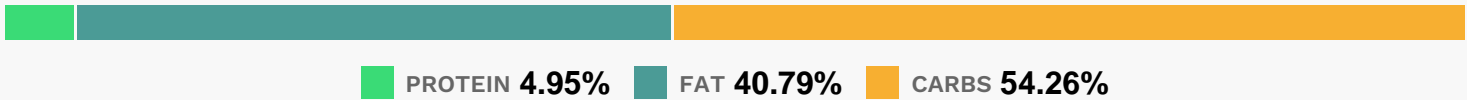
## Equipment

- ☐ baking sheet
- ☐ baking paper
- ☐ oven

## Directions

- ☐ Beat butter and sugar until creamy.
- ☐ Add egg and extract, beating well.
- ☐ Combine flour, soda, and salt; add to butter mixture, beating well. Divide dough in half; cover and chill 1 hour.
- ☐ Roll half of dough to 1/8-inch thickness on a lightly floured surface.
- ☐ Cut out 36 cookies using a 2 1/2-inch round cutter.
- ☐ Place cookies 1 inch apart on parchment paper-lined baking sheets.
- ☐ Bake at 375 for 6 to 8 minutes; let cookies stand on baking sheets 5 minutes. Cool completely on wire racks.
- ☐ Roll remaining dough to 1/8-inch thickness on a lightly floured surface.
- ☐ Cut out 36 cookies using a 1 1/4-inch round cutter.
- ☐ Place cookies 1 inch apart on parchment paper-lined baking sheets.
- ☐ Bake at 375 for 4 to 6 minutes; let stand on baking sheets 5 minutes. Cool completely on wire racks.
- ☐ Assemble cookies by placing 1 small cookie in center of 1 large cookie. Decorate with Decorator Frosting to resemble hats; let dry.

## Nutrition Facts



## Properties

Glycemic Index:5.42, Glycemic Load:8.67, Inflammation Score:-1, Nutrition Score:1.509999991759%

## Nutrients (% of daily need)

Calories: 89.2kcal (4.46%), Fat: 4.07g (6.26%), Saturated Fat: 2.49g (15.55%), Carbohydrates: 12.18g (4.06%), Net Carbohydrates: 11.95g (4.35%), Sugar: 5.59g (6.21%), Cholesterol: 15.33mg (5.11%), Sodium: 80.12mg (3.48%),

Alcohol: 0.04g (100%), Alcohol %: 0.24% (100%), Protein: 1.11g (2.22%), Selenium: 3.45µg (4.93%), Vitamin B1: 0.07mg (4.6%), Folate: 16.68µg (4.17%), Vitamin B2: 0.05mg (3.06%), Manganese: 0.06mg (3.01%), Vitamin B3: 0.52mg (2.58%), Vitamin A: 125.68IU (2.51%), Iron: 0.43mg (2.4%), Phosphorus: 13.27mg (1.33%)