

Hazelnut Crinkles

 Dairy Free

READY IN



60 min.

SERVINGS



48

CALORIES



75 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 0.8 cup granulated sugar
- 0.8 cup nutella with cocoa (from 13-ounce jar) nutella®
- 0.5 cup butter softened
- 0.5 teaspoon vanilla
- 1 eggs
- 1.8 cups flour all-purpose
- 1 teaspoon baking soda
- 0.3 teaspoon salt

3 tablespoons granulated sugar white

Equipment

bowl

baking sheet

oven

wire rack

hand mixer

Directions

Heat oven to 375°F. In large bowl, beat granulated sugar, hazelnut spread, butter, vanilla and egg with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and salt.

Shape dough by rounded teaspoonfuls into 1-inch balls.

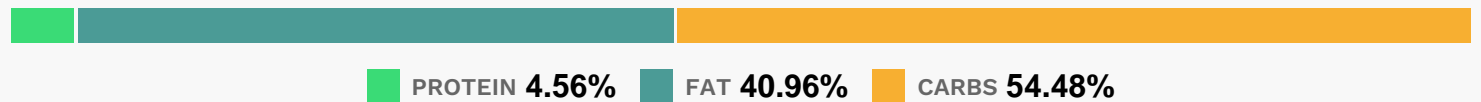
Roll in sugar crystals.

Place about 2 inches apart on ungreased cookie sheet.

Bake cookies 7 to 9 minutes or until puffed and edges are set. Cool on cookie sheet 1 minute.

Remove from cookie sheet to wire rack; cool.

Nutrition Facts



Properties

Glycemic Index:5.09, Glycemic Load:6, Inflammation Score:-1, Nutrition Score:1.3282608691927%

Nutrients (% of daily need)

Calories: 75.21kcal (3.76%), Fat: 3.44g (5.29%), Saturated Fat: 1.76g (11.01%), Carbohydrates: 10.3g (3.43%), Net Carbohydrates: 9.92g (3.61%), Sugar: 6.42g (7.13%), Cholesterol: 3.41mg (1.14%), Sodium: 60.57mg (2.63%), Alcohol: 0.01g (100%), Alcohol %: 0.11% (100%), Protein: 0.86g (1.72%), Manganese: 0.07mg (3.62%), Selenium: 2.02µg (2.88%), Vitamin B1: 0.04mg (2.69%), Iron: 0.43mg (2.42%), Folate: 9.45µg (2.36%), Vitamin B2: 0.04mg (2.14%), Vitamin E: 0.32mg (2.12%), Vitamin A: 89.67IU (1.79%), Fiber: 0.38g (1.5%), Copper: 0.03mg (1.48%), Vitamin B3: 0.29mg (1.45%), Phosphorus: 14.41mg (1.44%), Magnesium: 4.19mg (1.05%)