



## Hazelnut Lace Cookies

 Dairy Free

READY IN



50 min.

SERVINGS



30

CALORIES



94 kcal

DESSERT

### Ingredients

- ☐ 0.3 cup butter
- ☐ 0.3 cup brown sugar packed
- ☐ 0.8 teaspoon coffee instant
- ☐ 0.3 cup plus light
- ☐ 0.3 cup flour all-purpose
- ☐ 1 tablespoon cocoa powder
- ☐ 0.5 cup hazelnuts finely chopped (filberts)
- ☐ 1 teaspoon vanilla

- ☐ 1 cup peppermint candies white
- ☐ 1 teaspoon vegetable oil

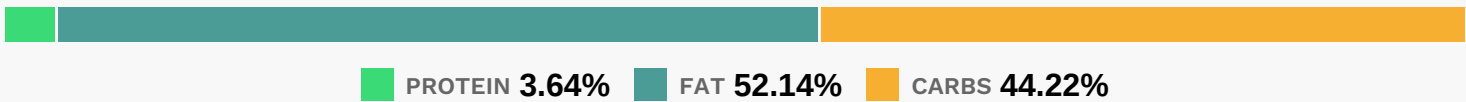
## Equipment

- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ wire rack
- ☐ microwave
- ☐ spatula

## Directions

- ☐ Heat oven to 375°F (if using dark or nonstick cookie sheet, heat oven to 350°F). In 2-quart saucepan, melt butter over medium heat. Stir in brown sugar, coffee crystals and corn syrup.
- ☐ Heat to boiling over medium-high heat, stirring constantly, until sugar is dissolved.
- ☐ Remove from heat. Stir in flour, cocoa, hazelnuts and vanilla until blended.
- ☐ Heat ungreased cookie sheet in oven for 5 minutes. On warm cookie sheet, drop hazelnut mixture by teaspoonfuls 3 inches apart.
- ☐ Bake 5 to 7 minutes or until cookies spread thin and are deep brown. Cool 1 minute; working quickly with spatula, remove from cookie sheet to wire rack. Cool completely, about 15 minutes.
- ☐ In small resealable plastic food-storage bag, place white baking chips and oil; seal bag. Microwave on High 1 minute. Gently squeeze bag until chips are smooth.
- ☐ Cut off tiny corner of bag. Squeeze bag to make snowflake design on cookies with glaze.

## Nutrition Facts



## Properties

Glycemic Index:3.63, Glycemic Load:1.2, Inflammation Score:-1, Nutrition Score:1.183478269807%

## Flavonoids

Cyanidin: 0.13mg, Cyanidin: 0.13mg, Cyanidin: 0.13mg, Cyanidin: 0.13mg Catechin: 0.13mg, Catechin: 0.13mg, Catechin: 0.13mg, Catechin: 0.13mg Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg Epicatechin: 0.33mg, Epicatechin: 0.33mg, Epicatechin: 0.33mg, Epicatechin: 0.33mg Epigallocatechin 3–gallate: 0.02mg, Epigallocatechin 3–gallate: 0.02mg, Epigallocatechin 3–gallate: 0.02mg, Epigallocatechin 3–gallate: 0.02mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

**Nutrients (% of daily need)**

Calories: 93.55kcal (4.68%), Fat: 5.66g (8.7%), Saturated Fat: 2.78g (17.38%), Carbohydrates: 10.8g (3.6%), Net Carbohydrates: 10.5g (3.82%), Sugar: 9.14g (10.16%), Cholesterol: 0mg (0%), Sodium: 25.26mg (1.1%), Alcohol: 0.05g (100%), Alcohol %: 0.31% (100%), Protein: 0.89g (1.78%), Manganese: 0.14mg (7.08%), Vitamin E: 0.37mg (2.48%), Copper: 0.04mg (2.2%), Calcium: 17.55mg (1.75%), Vitamin B1: 0.03mg (1.72%), Vitamin A: 68.06IU (1.36%), Folate: 4.9µg (1.22%), Magnesium: 4.8mg (1.2%), Fiber: 0.29g (1.17%), Iron: 0.2mg (1.11%)