



Holiday Cookies: One Dough, Three Holiday Cookies

READY IN



157 min.

SERVINGS



24

CALORIES



264 kcal

DESSERT

Ingredients

- ☐ 0.5 cup almonds sliced finely chopped
- ☐ 0.5 cup almonds sliced for topping
- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 6 tablespoons cocoa powder
- ☐ 1 large eggs
- ☐ 2 cups flour all-purpose
- ☐ 0.5 teaspoon ground cloves
- ☐ 24 teaspoons chunky marmalade

- ☐ 0.5 orange zest
- ☐ 0.5 teaspoon salt
- ☐ 1.5 cups sugar
- ☐ 24 servings coarse sugar for sugar cookies only
- ☐ 1 cup butter unsalted softened
- ☐ 0.5 teaspoon vanilla extract
- ☐ 0.5 cup walnuts chopped

Equipment

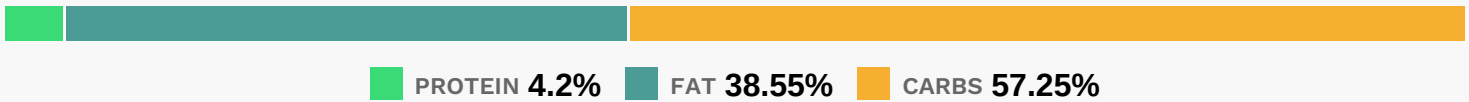
- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ blender
- ☐ plastic wrap
- ☐ hand mixer
- ☐ spatula

Directions

- ☐ Watch how to make this recipe.
- ☐ Preheat oven to 375 degrees F.
- ☐ Whisk together the flour, baking powder, salt, and cloves in a small bowl. Beat the butter and sugar in a large bowl with an electric mixer at medium-high speed until pale and fluffy, about 3 minutes in a standing mixer (preferably fitted with paddle attachment) or 6 minutes with a handheld beater. Beat in the egg and vanilla. Reduce speed to low, then add flour mixture and mix until just combined.
- ☐ Form dough into a 12-inch log (2 inches in diameter) on a sheet of plastic wrap and roll up in the plastic wrap. Chill dough in the refrigerator for 1 hour.

- ☐ Cut 1/2-inch thick slices from the log with a sharp knife and arrange on 2 ungreased large baking sheets, about 1-inch apart.
- ☐ For basic sugar cookies, sprinkle generously with coarse sugar and bake for 15 minutes or until lightly browned and slightly puffed.
- ☐ Cool on baking sheets for 3 minutes, then transfer with a metal spatula to racks to cool completely.
- ☐ Make basic dough according to recipe above, but adding the cocoa powder to the flour mixture and folding in the nuts just after mixing the batter.
- ☐ Bake for 15 minutes and then cool on sheets for 3 minutes before transferring to racks to cool completely.
- ☐ Make basic dough according to recipe above, but adding both the orange zest and ground almonds when you add the flour mixture.
- ☐ When cookies are formed, make a slight depression in the middle and fill each with about 1 teaspoon marmalade. Top each with a good pinch of sliced almonds.
- ☐ Bake for 20 minutes and then cool on sheets for 3 minutes before transferring to racks to cool completely.

Nutrition Facts



Properties

Glycemic Index:16.76, Glycemic Load:25.55, Inflammation Score:-3, Nutrition Score:4.6108695268631%

Flavonoids

Cyanidin: 0.16mg, Cyanidin: 0.16mg, Cyanidin: 0.16mg, Cyanidin: 0.16mg Catechin: 0.86mg, Catechin: 0.86mg, Catechin: 0.86mg, Catechin: 0.86mg Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg Epicatechin: 2.48mg, Epicatechin: 2.48mg, Epicatechin: 2.48mg, Epicatechin: 2.48mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg Isorhamnetin: 0.1mg, Isorhamnetin: 0.1mg, Isorhamnetin: 0.1mg, Isorhamnetin: 0.1mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.14mg, Quercetin: 0.14mg, Quercetin: 0.14mg, Quercetin: 0.14mg

Nutrients (% of daily need)

Calories: 264.12kcal (13.21%), Fat: 11.73g (18.05%), Saturated Fat: 5.34g (33.36%), Carbohydrates: 39.2g (13.07%), Net Carbohydrates: 37.7g (13.71%), Sugar: 28.15g (31.28%), Cholesterol: 28.09mg (9.36%), Sodium: 64.45mg (2.8%),

Alcohol: 0.03g (100%), Alcohol %: 0.06% (100%), Protein: 2.88g (5.76%), Manganese: 0.32mg (16%), Vitamin E: 1.26mg (8.4%), Copper: 0.15mg (7.64%), Vitamin B2: 0.12mg (7.35%), Selenium: 5.01µg (7.16%), Vitamin B1: 0.1mg (6.78%), Folate: 25.66µg (6.41%), Fiber: 1.5g (6.02%), Magnesium: 23.65mg (5.91%), Phosphorus: 56.95mg (5.69%), Iron: 0.97mg (5.4%), Vitamin A: 249.26IU (4.99%), Vitamin B3: 0.82mg (4.1%), Zinc: 0.4mg (2.65%), Calcium: 26.55mg (2.65%), Potassium: 81.12mg (2.32%), Vitamin B6: 0.03mg (1.51%), Vitamin B5: 0.13mg (1.26%), Vitamin D: 0.18µg (1.22%), Vitamin C: 0.99mg (1.2%)