



## Icebox Cookies I

 Vegetarian

READY IN



45 min.

SERVINGS



36

CALORIES



77 kcal

DESSERT

### Ingredients

- 0.5 teaspoon almond extract
- 1 egg yolk
- 1.8 cups flour all-purpose sifted
- 0.4 cup caster sugar
- 1 cup butter unsalted
- 0.5 teaspoon vanilla extract

### Equipment

- baking sheet

- oven
- mixing bowl
- wire rack
- plastic wrap

## Directions

- In a large mixing bowl, cream together the butter and sugar until light and fluffy.
- Mix in the egg yolk, vanilla extract and almond extract until well blended. Stir in the flour. Divide the dough in half.
- Roll each half into a log shape about 3 inches in diameter. Wrap in plastic wrap and refrigerate for at least three hours.
- Preheat oven to 375 degrees F (190 degrees C).
- Remove dough from refrigerator and cut 1/8-inch thick slices and place on cookie sheets about 2 inches apart.
- Bake for about 10 minutes, or until cookies get a tinge of color.
- Let cool on wire rack.

## Nutrition Facts



■ PROTEIN **3.91%** ■ FAT **61.42%** ■ CARBS **34.67%**

## Properties

Glycemic Index:4.03, Glycemic Load:4.81, Inflammation Score:-1, Nutrition Score:1.2004347722168%

## Nutrients (% of daily need)

Calories: 77.28kcal (3.86%), Fat: 5.31g (8.17%), Saturated Fat: 3.3g (20.6%), Carbohydrates: 6.75g (2.25%), Net Carbohydrates: 6.58g (2.39%), Sugar: 2.12g (2.35%), Cholesterol: 18.96mg (6.32%), Sodium: 1.09mg (0.05%), Alcohol: 0.04g (100%), Alcohol %: 0.32% (100%), Protein: 0.76g (1.52%), Selenium: 2.42µg (3.45%), Vitamin A: 164.79IU (3.3%), Vitamin B1: 0.05mg (3.26%), Folate: 12.04µg (3.01%), Manganese: 0.04mg (2.12%), Vitamin B2: 0.04mg (2.08%), Vitamin B3: 0.36mg (1.81%), Iron: 0.3mg (1.66%), Vitamin E: 0.16mg (1.09%)