

# Italian Butterball Cookies

 Vegetarian

READY IN



55 min.

SERVINGS



48

CALORIES



35 kcal

DESSERT

## Ingredients

- 1 teaspoon almond extract
- 2 teaspoons double-acting baking powder
- 1 stick butter
- 0.3 cup powdered sugar
- 1 eggs
- 1.5 cups flour all-purpose
- 1 pinch salt
- 1 teaspoon vanilla extract

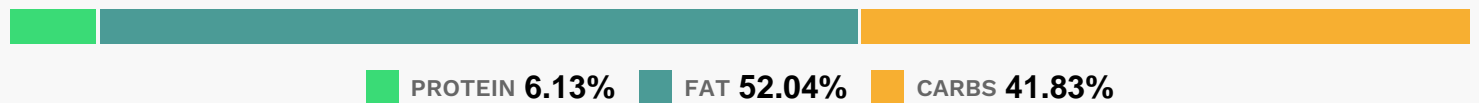
## Equipment

- bowl
- baking sheet
- oven
- wire rack
- hand mixer

## Directions

- Preheat an oven to 350 degrees F (175 degrees C). Grease a baking sheet.
- Beat together the butter and 3/4 cup confectioners' sugar with an electric mixer in a large bowl until smooth.
- Add the egg, vanilla extract, and almond extract. Stir together the flour, baking powder, and salt in a bowl and mix into the butter mixture until just incorporated. Shape the dough into 1-inch balls and arrange on the prepared baking sheet spaced about 2 inches apart.
- Bake in the preheated oven until firm, about 10 minutes. Cool on the sheet for 10 minutes before removing to cool completely on a wire rack.
- Spread the 1/4 cup confectioners sugar on a plate; roll the cooled cookies in the confectioners' sugar to coat.

## Nutrition Facts



## Properties

Glycemic Index:4.52, Glycemic Load:2.2, Inflammation Score:-1, Nutrition Score:0.77695651320012%

## Nutrients (% of daily need)

Calories: 35.41kcal (1.77%), Fat: 2.03g (3.13%), Saturated Fat: 1.24g (7.78%), Carbohydrates: 3.68g (1.23%), Net Carbohydrates: 3.57g (1.3%), Sugar: 0.65g (0.72%), Cholesterol: 8.47mg (2.82%), Sodium: 35.02mg (1.52%), Alcohol: 0.06g (100%), Alcohol %: 0.89% (100%), Protein: 0.54g (1.08%), Selenium: 1.63µg (2.33%), Vitamin B1: 0.03mg (2.08%), Folate: 7.65µg (1.91%), Vitamin B2: 0.02mg (1.44%), Manganese: 0.03mg (1.37%), Vitamin A: 63.78IU (1.28%), Iron: 0.22mg (1.2%), Vitamin B3: 0.23mg (1.17%), Calcium: 11.48mg (1.15%), Phosphorus: 10.26mg (1.03%)