



Kahlúa Wafers

 Vegetarian

READY IN



45 min.

SERVINGS



16

CALORIES



182 kcal

DESSERT

Ingredients

- ☐ 0.3 teaspoon double-acting baking powder
- ☐ 0.8 cup butter softened
- ☐ 2 cups flour all-purpose
- ☐ 2 tablespoons coffee granules instant
- ☐ 3 tablespoons kahlua
- ☐ 0.5 teaspoon salt
- ☐ 0.8 cup sugar
- ☐ 1 teaspoon vanilla extract

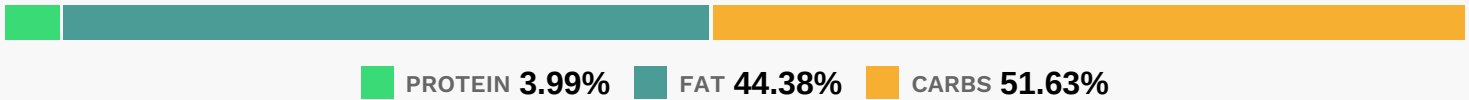
Equipment

- ☐ baking sheet
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Beat butter at medium speed with an electric mixer until creamy; gradually add sugar, beating well.
- ☐ Stir together Kahla, coffee granules, and vanilla until coffee dissolves; add to butter mixture, beating until blended.
- ☐ Combine flour, baking powder, and salt; add to butter mixture, beating at low speed just until blended.
- ☐ Turn dough out onto a lightly floured surface, and roll to 1/8-inch thickness.
- ☐ Cut with a floured 3-inch round cutter, and place 1 inch apart on lightly greased baking sheets.
- ☐ Bake at 375 for 7 minutes or until cookies are lightly browned; remove to wire racks to cool.

Nutrition Facts



Properties

Glycemic Index:17.94, Glycemic Load:15.19, Inflammation Score:-3, Nutrition Score:2.7317391685818%

Nutrients (% of daily need)

Calories: 181.87kcal (9.09%), Fat: 8.82g (13.58%), Saturated Fat: 5.5g (34.36%), Carbohydrates: 23.1g (7.7%), Net Carbohydrates: 22.68g (8.25%), Sugar: 10.75g (11.95%), Cholesterol: 22.88mg (7.63%), Sodium: 148.6mg (6.46%), Alcohol: 0.7g (100%), Alcohol %: 2.23% (100%), Caffeine: 19.63mg (6.54%), Protein: 1.78g (3.57%), Vitamin B1: 0.12mg (8.22%), Selenium: 5.54µg (7.91%), Folate: 28.91µg (7.23%), Manganese: 0.12mg (5.92%), Vitamin B3: 1.1mg (5.52%), Vitamin A: 265.91IU (5.32%), Vitamin B2: 0.08mg (4.9%), Iron: 0.77mg (4.26%), Phosphorus: 22.71mg (2.27%), Vitamin E: 0.26mg (1.71%), Fiber: 0.42g (1.69%), Magnesium: 5.74mg (1.44%), Copper: 0.02mg (1.21%), Potassium: 41.98mg (1.2%)