



Lace Cookies

 Vegetarian

READY IN



20 min.

SERVINGS



96

CALORIES



20 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon almond extract
- ☐ 1 cup brown sugar
- ☐ 3 tablespoons butter
- ☐ 1 eggs beaten
- ☐ 4 tablespoons flour
- ☐ 1 cup almond flour
- ☐ 1 teaspoon vanilla extract

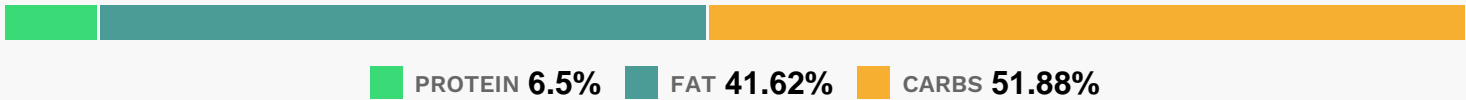
Equipment

- ☐ frying pan
- ☐ baking sheet
- ☐ oven

Directions

- ☐ Cream the butter with the brown sugar and beat in the flour, egg, ground almonds, almond extract, and vanilla extract. Drop the dough by teaspoonfuls 3 inches apart on a buttered cookie sheet.
- ☐ Bake the cookies in a moderately hot oven (375°F) for about 8 to 10 minutes, or until they are crisp.
- ☐ Remove the cookies from the pan immediately and cool them on a rack.

Nutrition Facts



Properties

Glycemic Index:1.3, Glycemic Load:0.17, Inflammation Score:-1, Nutrition Score:0.17608695598724%

Nutrients (% of daily need)

Calories: 20.41kcal (1.02%), Fat: 0.98g (1.51%), Saturated Fat: 0.28g (1.75%), Carbohydrates: 2.75g (0.92%), Net Carbohydrates: 2.61g (0.95%), Sugar: 2.27g (2.53%), Cholesterol: 2.65mg (0.88%), Sodium: 4.12mg (0.18%), Alcohol: 0.02g (100%), Alcohol %: 0.58% (100%), Protein: 0.34g (0.69%)