



Lemon-Basil Cookies

 Vegetarian

READY IN



585 min.

SERVINGS



1

CALORIES



5075 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup firmly brown sugar light packed
- ☐ 1 cup butter softened
- ☐ 2 large eggs
- ☐ 3.5 cups flour all-purpose
- ☐ 0.3 cup basil fresh finely chopped
- ☐ 1.5 cups granulated sugar
- ☐ 2 tablespoons lemon zest

- ☐ 2 tablespoons poppy seeds
- ☐ 0.5 teaspoon salt
- ☐ 1 tablespoon vanilla extract

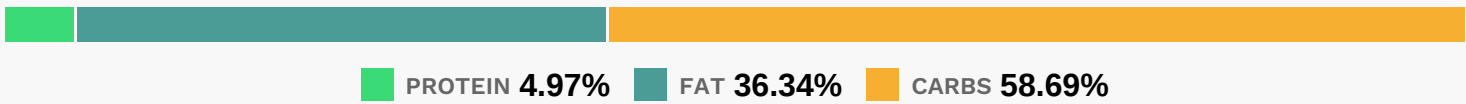
Equipment

- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ plastic wrap
- ☐ hand mixer

Directions

- ☐ Beat first 7 ingredients at medium speed with an electric mixer until fluffy.
- ☐ Add eggs, 1 at a time, beating just until blended after each addition.
- ☐ Stir together flour and next 2 ingredients; gradually add to butter mixture, beating just until blended after each addition.
- ☐ Shape dough into 4 logs (about 2 inches in diameter); wrap each log in plastic wrap. Chill 8 hours to 3 days.
- ☐ Preheat oven to 35
- ☐ Cut each log into 1/4-inch-thick slices; place on parchment paper-lined baking sheets.
- ☐ Bake 8 to 12 minutes or until lightly browned.
- ☐ Remove from baking sheets to wire racks, and cool completely (about 20 minutes).

Nutrition Facts



Properties

Glycemic Index:270.09, Glycemic Load:451.15, Inflammation Score:-10, Nutrition Score:60.471304686173%

Nutrients (% of daily need)

Calories: 5075.05kcal (253.75%), Fat: 206.42g (317.57%), Saturated Fat: 121.31g (758.17%), Carbohydrates: 750.21g (250.07%), Net Carbohydrates: 733.52g (266.73%), Sugar: 410.49g (456.1%), Cholesterol: 860.05mg (286.68%), Sodium: 3360.91mg (146.13%), Alcohol: 4.47g (100%), Alcohol %: 0.46% (100%), Protein: 63.47g (126.94%), Selenium: 186.94µg (267.06%), Vitamin B1: 3.65mg (243.34%), Manganese: 4.4mg (220.16%), Folate: 875.93µg (218.98%), Vitamin B2: 2.8mg (164.53%), Iron: 25.09mg (139.42%), Vitamin B3: 26.44mg (132.2%), Vitamin A: 6535.23IU (130.7%), Phosphorus: 891.56mg (89.16%), Fiber: 16.69g (66.76%), Calcium: 558.09mg (55.81%), Copper: 1.11mg (55.6%), Magnesium: 192.38mg (48.1%), Vitamin E: 6.98mg (46.5%), Zinc: 6.14mg (40.92%), Vitamin K: 42.4µg (40.38%), Vitamin B5: 3.96mg (39.58%), Potassium: 998.71mg (28.53%), Vitamin B6: 0.49mg (24.61%), Vitamin B12: 1.28µg (21.27%), Vitamin C: 16.74mg (20.29%), Vitamin D: 2µg (13.33%)