



Lemon-Iced Chocolate Spice Cookies

 Dairy Free

READY IN



45 min.

SERVINGS



78

CALORIES



69 kcal

DESSERT

Ingredients

- ☐ 0.8 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 1 cup butter softened
- ☐ 0.5 cup cocoa
- ☐ 1 large eggs
- ☐ 3 cups flour all-purpose
- ☐ 1 teaspoon ground allspice
- ☐ 1 teaspoon ground cinnamon

- ☐ 0.8 teaspoon ground ginger
- ☐ 0.5 teaspoon ground nutmeg
- ☐ 78 servings lemon glaze
- ☐ 1.5 teaspoons lemon rind grated
- ☐ 3 tablespoons orange juice fresh
- ☐ 2 teaspoons orange rind grated
- ☐ 1.3 cups raisins
- ☐ 4 ounce semisweet chocolate squares grated
- ☐ 1 cup sugar
- ☐ 2 teaspoons vanilla extract

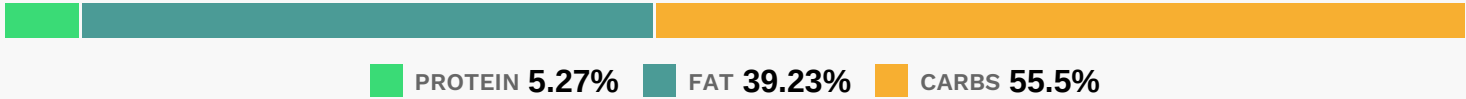
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Combine raisins and orange juice in a small bowl, and let mixture stand at least 10 minutes.
- ☐ Beat butter at medium speed with an electric mixer until creamy; gradually add sugar, beating well.
- ☐ Add egg and next 3 ingredients, beating well.
- ☐ Combine all-purpose flour and next 7 ingredients, stirring well; gradually add half of flour mixture to butter mixture, beating well.
- ☐ Add raisin mixture and grated semisweet chocolate, stirring until blended. Stir in remaining flour mixture. Shape dough into 1-inch balls, and place on lightly greased baking sheets.
- ☐ Bake cookies at 350 for 9 minutes or until almost firm. Cool on baking sheets 3 minutes.
- ☐ Remove to wire racks, and dip warm cookies in Lemon Glaze. Press a piece of chopped candied orange peel into the center of each cookie, if desired. Cool. Store cookies in an airtight container up to 3 weeks, or freeze up to 8 months.

Nutrition Facts



Properties

Glycemic Index:5.94, Glycemic Load:5.59, Inflammation Score:-2, Nutrition Score:1.8917391319638%

Flavonoids

Catechin: 0.36mg, Catechin: 0.36mg, Catechin: 0.36mg, Catechin: 0.36mg Epicatechin: 1.08mg, Epicatechin: 1.08mg, Epicatechin: 1.08mg, Epicatechin: 1.08mg Eriodictyol: 1.5mg, Eriodictyol: 1.5mg, Eriodictyol: 1.5mg, Eriodictyol: 1.5mg Hesperetin: 2.03mg, Hesperetin: 2.03mg, Hesperetin: 2.03mg, Hesperetin: 2.03mg Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg Luteolin: 0.13mg, Luteolin: 0.13mg, Luteolin: 0.13mg, Luteolin: 0.13mg Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg Quercetin: 0.14mg, Quercetin: 0.14mg, Quercetin: 0.14mg, Quercetin: 0.14mg

Nutrients (% of daily need)

Calories: 68.74kcal (3.44%), Fat: 3.13g (4.82%), Saturated Fat: 0.89g (5.56%), Carbohydrates: 9.98g (3.33%), Net Carbohydrates: 9.14g (3.32%), Sugar: 3.37g (3.74%), Cholesterol: 2.47mg (0.82%), Sodium: 40.67mg (1.77%), Alcohol: 0.04g (100%), Alcohol %: 0.19% (100%), Protein: 0.95g (1.89%), Vitamin C: 4.3mg (5.21%), Manganese: 0.09mg (4.71%), Fiber: 0.84g (3.36%), Vitamin B1: 0.05mg (3.02%), Selenium: 2.1µg (3%), Iron: 0.52mg (2.89%), Copper: 0.06mg (2.86%), Folate: 10.38µg (2.6%), Vitamin A: 111.6IU (2.23%), Vitamin B2: 0.04mg (2.14%), Magnesium: 8.01mg (2%), Phosphorus: 18.9mg (1.89%), Vitamin B3: 0.35mg (1.74%), Potassium: 55.07mg (1.57%)