



Lemon-Rosemary Slice 'N' Bakes

 Vegetarian

READY IN



190 min.

SERVINGS



1

CALORIES



6857 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- 2 cups butter softened
- 0.5 cup cornmeal
- 0.3 cup cane syrup
- 3.5 cups flour all-purpose
- 2 teaspoons rosemary fresh minced
- 0.8 cup granulated sugar
- 1.5 teaspoons kosher salt
- 1 tablespoon lemon zest

- 2 cups powdered sugar
- 2 teaspoons vanilla extract

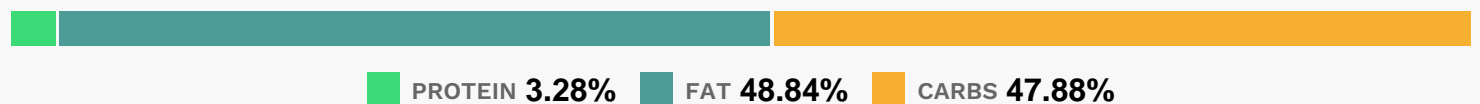
Equipment

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

Directions

- Beat first 7 ingredients at medium speed with an electric mixer 2 to 3 minutes or until creamy.
- Add flour and cornmeal; beat until blended. Divide dough into 4 portions, and shape each portion into an 8- x 2-inch log. Wrap in plastic wrap, and chill 1 hour.
- Preheat oven to 35
- Cut logs into 1/4-inch-thick slices; place 1 inch apart on 2 parchment paper-lined baking sheets.
- Bake 10 to 14 minutes or until edges are lightly browned, switching pans halfway through. Cool on baking sheets 5 minutes. Gently toss together warm cookies and powdered sugar to coat.
- Transfer to wire racks, and cool.
- *Sorghum or honey may be substituted.

Nutrition Facts



Properties

Glycemic Index:263.59, Glycemic Load:380.97, Inflammation Score:-10, Nutrition Score:57.546087057694%

Flavonoids

Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg

Nutrients (% of daily need)

Calories: 6856.68kcal (342.83%), Fat: 377.67g (581.03%), Saturated Fat: 234.87g (1467.95%), Carbohydrates: 833.02g (277.67%), Net Carbohydrates: 813.07g (295.66%), Sugar: 438.38g (487.08%), Cholesterol: 976.1mg (325.37%), Sodium: 6426.8mg (279.43%), Alcohol: 2.75g (100%), Alcohol %: 0.24% (100%), Protein: 56.98g (113.97%), Vitamin B1: 3.7mg (246.68%), Selenium: 160.01µg (228.59%), Vitamin A: 11354.31IU (227.09%), Folate: 842.27µg (210.57%), Manganese: 3.54mg (176.91%), Vitamin B2: 2.48mg (145.67%), Vitamin B3: 28.04mg (140.22%), Iron: 23.09mg (128.26%), Fiber: 19.95g (79.8%), Phosphorus: 761.67mg (76.17%), Vitamin E: 11.1mg (74.03%), Magnesium: 192.53mg (48.13%), Copper: 0.86mg (43.21%), Zinc: 6.01mg (40.06%), Vitamin B6: 0.69mg (34.41%), Vitamin K: 33.25µg (31.67%), Vitamin B5: 2.91mg (29.12%), Potassium: 880.87mg (25.17%), Calcium: 194.97mg (19.5%), Vitamin B12: 0.77µg (12.86%), Vitamin C: 7.78mg (9.43%)