



Lemon-Rosemary Slices

 Dairy Free

READY IN



155 min.

SERVINGS



72

CALORIES



29 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 0.5 cup butter softened
- ☐ 0.5 cup sugar
- ☐ 2 teaspoons lemon zest grated
- ☐ 0.5 teaspoon rosemary dried fresh crumbled finely chopped
- ☐ 1 eggs
- ☐ 1.5 cups flour all-purpose
- ☐ 0.3 teaspoon baking soda
- ☐ 0.1 teaspoon salt

- ☐ 3 tablespoons sugar
- ☐ 1 teaspoon lemon zest grated

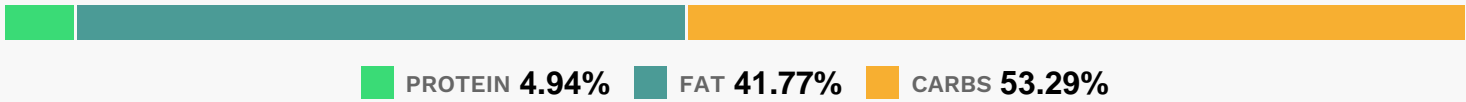
Equipment

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

Directions

- ☐ In large bowl, beat butter, 1/2 cup sugar, 2 teaspoons lemon peel, the rosemary and egg with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and salt.
- ☐ Divide dough in half. Shape each half into 9-inch roll, 3/4 to 1 inch in diameter. Flatten sides to form triangle. Wrap and refrigerate about 2 hours or until firm.
- ☐ Heat oven to 375°F.
- ☐ Mix 3 tablespoons sugar and 1 teaspoon lemon peel.
- ☐ Roll dough in sugar mixture to coat.
- ☐ Cut rolls into 1/4-inch slices.
- ☐ Place about 2 inches apart on ungreased cookie sheet.
- ☐ Bake 5 to 8 minutes or until edges are light brown. Immediately remove from cookie sheet to wire rack. Cool completely.

Nutrition Facts



Properties

Glycemic Index:3.96, Glycemic Load:2.76, Inflammation Score:-1, Nutrition Score:0.49826086644569%

Nutrients (% of daily need)

Calories: 29kcal (1.45%), Fat: 1.36g (2.09%), Saturated Fat: 0.29g (1.79%), Carbohydrates: 3.9g (1.3%), Net Carbohydrates: 3.82g (1.39%), Sugar: 1.9g (2.11%), Cholesterol: 2.27mg (0.76%), Sodium: 23.65mg (1.03%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.36g (0.72%), Selenium: 1.08µg (1.55%), Vitamin B1: 0.02mg (1.39%), Folate: 5.08µg (1.27%), Vitamin A: 59.75IU (1.2%)