



Marie Edwards Cookies

READY IN



45 min.

SERVINGS



36

CALORIES



89 kcal

DESSERT

Ingredients

- 0.5 cup butter
- 1 egg white
- 1 egg yolk
- 2 cups flour all-purpose
- 1 tablespoon ground cinnamon
- 0.5 cup butter
- 0.3 teaspoon salt
- 1 teaspoon vanilla extract
- 0.5 cup walnuts chopped

0.3 cup sugar white

Equipment

bowl

frying pan

oven

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 15x10 inch jellyroll pan.

In a medium bowl, cream together the margarine, butter, and sugar, until smooth. Stir in the egg yolk and vanilla.

Combine the flour, salt, and 1/2 teaspoon of cinnamon, stir into the creamed mixture.

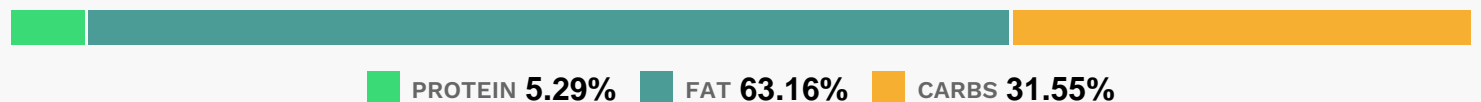
Press the mixture evenly into the prepared jellyroll pan. Beat the egg white until frothy, and spread it over the top of the dough.

Combine the remaining cinnamon and sugar, sprinkle it and the nuts over the top of the cookies.

Bake for 15 to 17 minutes in the preheated oven.

Cut into diamonds while still warm, then cool completely before removing from the pan.

Nutrition Facts



Properties

Glycemic Index:6.11, Glycemic Load:4.83, Inflammation Score:-2, Nutrition Score:1.8395652048614%

Flavonoids

Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg

Nutrients (% of daily need)

Calories: 89.44kcal (4.47%), Fat: 6.36g (9.79%), Saturated Fat: 2.31g (14.41%), Carbohydrates: 7.15g (2.38%), Net Carbohydrates: 6.74g (2.45%), Sugar: 1.48g (1.64%), Cholesterol: 12.18mg (4.06%), Sodium: 67.99mg (2.96%), Alcohol: 0.04g (100%), Alcohol %: 0.27% (100%), Protein: 1.2g (2.4%), Manganese: 0.14mg (7.12%), Selenium: 2.93µg (4.18%), Vitamin B1: 0.06mg (4.1%), Vitamin A: 199.75IU (4%), Folate: 15.2µg (3.8%), Vitamin B2: 0.05mg (2.69%),

Iron: 0.4mg (2.24%), Vitamin B3: 0.43mg (2.17%), Copper: 0.04mg (1.87%), Phosphorus: 16.83mg (1.68%), Fiber: 0.41g (1.66%), Vitamin E: 0.2mg (1.36%), Magnesium: 4.52mg (1.13%)