

# Marzipan Cookies

 Dairy Free

READY IN



180 min.

SERVINGS



4

CALORIES



790 kcal

DESSERT

## Ingredients

- 0.5 teaspoon almond extract
- 1 cup butter softened
- 2.5 cups flour all-purpose gold medal®
- 4 servings purple gel food coloring
- 0.5 cup sugar

## Equipment

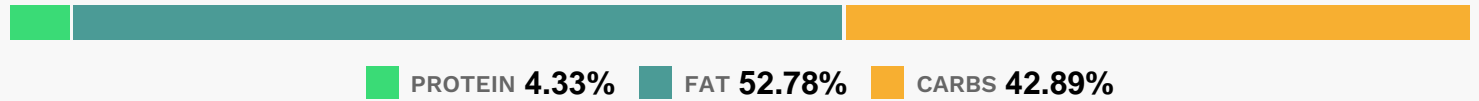
- bowl
- baking sheet

- oven
- toothpicks

## Directions

- Mix butter and sugar in large bowl. Stir in flour and almond extract until mixture looks like coarse crumbs. Divide into 3 equal parts. Tint and shape dough as directed below.
- Place on ungreased cookie sheet. Cover and refrigerate at least 30 minutes.
- Heat oven to 300°F.
- Bake about 30 minutes or until set but not brown.
- Mix red food color into part of dough. Shape into small balls, then into heart shapes, about 3/4 inch high. Prick with blunt end of toothpick for texture.
- Roll in red sugar. Insert small piece of green-colored toothpick or green dough into top for stem.

## Nutrition Facts



## Properties

Glycemic Index:36.27, Glycemic Load:60.58, Inflammation Score:-9, Nutrition Score:13.378260738824%

## Nutrients (% of daily need)

Calories: 790.1kcal (39.5%), Fat: 46.53g (71.58%), Saturated Fat: 9.6g (59.99%), Carbohydrates: 85.09g (28.36%), Net Carbohydrates: 82.98g (30.18%), Sugar: 25.22g (28.03%), Cholesterol: 0mg (0%), Sodium: 537.01mg (23.35%), Alcohol: 0.17g (100%), Alcohol %: 0.14% (100%), Protein: 8.58g (17.16%), Vitamin B1: 0.62mg (41.27%), Vitamin A: 2029.95IU (40.6%), Selenium: 26.63µg (38.05%), Folate: 143.54µg (35.88%), Manganese: 0.54mg (26.75%), Vitamin B2: 0.41mg (24.24%), Vitamin B3: 4.63mg (23.14%), Iron: 3.64mg (20.21%), Vitamin E: 1.81mg (12.04%), Phosphorus: 97.46mg (9.75%), Fiber: 2.1g (8.44%), Copper: 0.11mg (5.73%), Magnesium: 18.95mg (4.74%), Vitamin B5: 0.39mg (3.9%), Zinc: 0.55mg (3.67%), Potassium: 108.67mg (3.1%), Calcium: 29.05mg (2.9%), Vitamin B6: 0.04mg (1.98%)