



## Mexican Wedding Cakes I

 Vegetarian

READY IN



45 min.

SERVINGS



60

CALORIES



65 kcal

DESSERT

### Ingredients

- 1 cup butter softened
- 0.8 cup confectioners' sugar sifted
- 2.5 cups flour all-purpose sifted
- 1 cup ground blanched almonds
- 1 teaspoon ground cinnamon
- 2 teaspoons vanilla extract

### Equipment

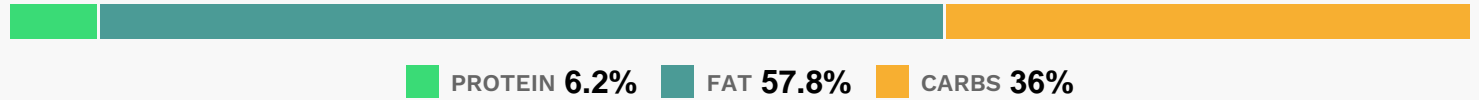
- baking sheet

oven

## Directions

- Cream together confectioner's sugar and butter.
- Add vanilla, cinnamon and almonds.
- Knead in flour by hand until completely mixed.
- Chill dough for about an hour.
- Preheat oven to 350 degrees F (180 degrees C). Grease cookie sheets.
- Roll out dough to one inch thickness.
- Cut into 1 inch pieces, and roll quickly and gently into a ball.
- Place 2 inches apart on cookie sheets.
- Bake for about 15 minutes.
- When baked, dip or roll in confectioner's sugar. Store airtight in layers with waxed paper in between.

## Nutrition Facts



## Properties

Glycemic Index:2.17, Glycemic Load:2.88, Inflammation Score:-1, Nutrition Score:1.4595652261506%

## Nutrients (% of daily need)

Calories: 64.68kcal (3.23%), Fat: 4.21g (6.48%), Saturated Fat: 2.04g (12.72%), Carbohydrates: 5.91g (1.97%), Net Carbohydrates: 5.54g (2.02%), Sugar: 1.6g (1.77%), Cholesterol: 8.13mg (2.71%), Sodium: 24.87mg (1.08%), Alcohol: 0.05g (100%), Alcohol %: 0.46% (100%), Protein: 1.02g (2.03%), Manganese: 0.08mg (4%), Vitamin E: 0.59mg (3.91%), Vitamin B1: 0.05mg (3.01%), Selenium: 1.88µg (2.69%), Folate: 10.67µg (2.67%), Vitamin B2: 0.04mg (2.49%), Vitamin B3: 0.38mg (1.92%), Vitamin A: 94.79IU (1.9%), Iron: 0.31mg (1.75%), Magnesium: 6.84mg (1.71%), Phosphorus: 16.58mg (1.66%), Copper: 0.03mg (1.46%), Fiber: 0.36g (1.46%)