

Norway's Best Pepper Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



60

CALORIES



72 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 1.1 cups butter
- ☐ 3.3 cups flour all-purpose
- ☐ 1.5 teaspoons ground cardamom
- ☐ 1 teaspoon ground cinnamon
- ☐ 1 teaspoon ground pepper black
- ☐ 0.3 cup heavy whipping cream

☐ 1 cup sugar white

Equipment

☐ baking sheet

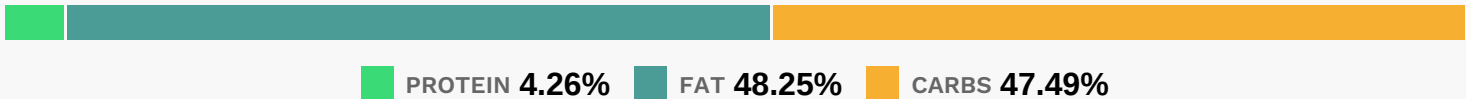
☐ oven

☐ wire rack

Directions

- ☐ Cream together the butter and the sugar until light and fluffy. Stir in the cream.
- ☐ Add the baking soda and little water (no more than 2 tablespoons) to the butter mixture.
- ☐ Sift the spices, baking powder and flour into the butter mixture. Blend until a nice dough is formed.
- ☐ Roll dough into sausages about 2-1/2 inches in diameter wrap tightly and let dough chill thoroughly.
- ☐ Preheat oven to 375 degrees F (190 degrees C).
- ☐ Remove chilled dough and cut into thin slices.
- ☐ Bake on a lightly greased cookie sheet for 6 to 8 minutes.
- ☐ Let cookies cool on wire rack.

Nutrition Facts



Properties

Glycemic Index:5.48, Glycemic Load:6.09, Inflammation Score:-1, Nutrition Score:1.2408695727911%

Nutrients (% of daily need)

Calories: 71.72kcal (3.59%), Fat: 3.89g (5.99%), Saturated Fat: 2.43g (15.17%), Carbohydrates: 8.62g (2.87%), Net Carbohydrates: 8.4g (3.05%), Sugar: 3.38g (3.75%), Cholesterol: 10.27mg (3.42%), Sodium: 53.13mg (2.31%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.77g (1.55%), Vitamin B1: 0.05mg (3.58%), Manganese: 0.07mg (3.52%), Selenium: 2.39µg (3.42%), Folate: 12.57µg (3.14%), Vitamin A: 121.22IU (2.42%), Vitamin B2: 0.04mg (2.21%), Vitamin B3: 0.4mg (2.02%), Iron: 0.34mg (1.88%), Phosphorus: 10.53mg (1.05%)