



WHATSheATE



## Norwegian Christmas Cookies



Vegetarian

READY IN



300 min.

SERVINGS



100

CALORIES



56 kcal

DESSERT

### Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 2 large eggs
- ☐ 4 cups flour all-purpose
- ☐ 0.5 cup coarsely sugar cubes crushed
- ☐ 3 sticks butter salted softened
- ☐ 1 cup sugar

### Equipment

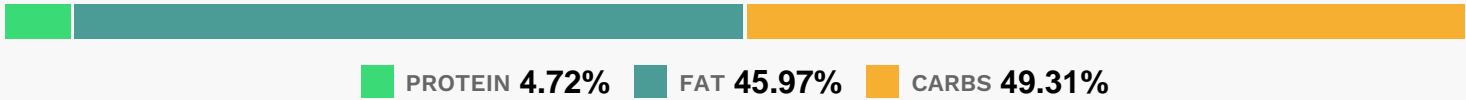
- ☐ baking sheet

- ☐ oven
- ☐ plastic wrap
- ☐ hand mixer

## Directions

- ☐ Beat together 1 egg and sugar with an electric mixer until thick and pale. Sift in flour and baking powder and add butter. Beat on low speed until mixture forms a dough. Chill, wrapped in plastic wrap, until firm, at least 1 hour.
- ☐ Preheat oven to 350°F.
- ☐ Lightly beat remaining egg.
- ☐ Roll level teaspoons of dough into balls and arrange 1 inch apart on ungreased baking sheets. Press thumb into center of each ball to flatten, leaving a depression, and brush lightly with egg.
- ☐ Sprinkle crushed sugar in centers and bake in batches in middle of oven until golden, 12 to 18 minutes.
- ☐ Transfer to racks to cool completely.

## Nutrition Facts



## Properties

Glycemic Index:3.57, Glycemic Load:4.99, Inflammation Score:-1, Nutrition Score:0.92652174895224%

## Nutrients (% of daily need)

Calories: 56.21kcal (2.81%), Fat: 2.9g (4.47%), Saturated Fat: 1.78g (11.13%), Carbohydrates: 7.01g (2.34%), Net Carbohydrates: 6.87g (2.5%), Sugar: 3.2g (3.55%), Cholesterol: 11.01mg (3.67%), Sodium: 27.59mg (1.2%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.67g (1.34%), Selenium: 2.06µg (2.94%), Vitamin B1: 0.04mg (2.65%), Folate: 9.72µg (2.43%), Vitamin B2: 0.03mg (1.83%), Vitamin A: 90.12IU (1.8%), Manganese: 0.03mg (1.73%), Vitamin B3: 0.3mg (1.49%), Iron: 0.26mg (1.42%)