

Norwegian Cookies

 Vegetarian

READY IN



25 min.

SERVINGS



42

CALORIES



85 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon almond extract
- ☐ 1 cup butter
- ☐ 1 eggs beaten
- ☐ 2 cups flour
- ☐ 21 maraschino cherries
- ☐ 1 cup sugar

Equipment

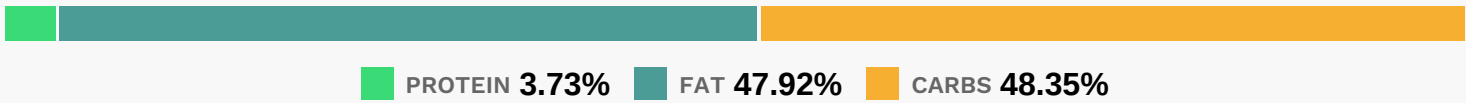
- ☐ baking sheet

☐ oven

Directions

- ☐ Cream butter and sugar.2
- ☐ Add egg and mix well.3 Stir in flour and almond extract.4 Chill dough 1–2 hours.5 Make balls the size of small walnuts.6 Flatten balls on cookie sheet with the bottom of a glass dipped in flour.7 Press a ½ of a cherry onto each cookie.8
- ☐ Bake at 350 for 15 minutes until edges are light brown.9 Do not over bake.10 You can sprinkle with powdered sugar if desired.

Nutrition Facts



Properties

Glycemic Index:4.64, Glycemic Load:6.61, Inflammation Score:-1, Nutrition Score:1.1665217435878%

Nutrients (% of daily need)

Calories: 84.65kcal (4.23%), Fat: 4.56g (7.02%), Saturated Fat: 2.82g (17.63%), Carbohydrates: 10.36g (3.45%), Net Carbohydrates: 10.12g (3.68%), Sugar: 5.76g (6.4%), Cholesterol: 15.52mg (5.17%), Sodium: 36.52mg (1.59%), Alcohol: 0.03g (100%), Alcohol %: 0.21% (100%), Protein: 0.8g (1.6%), Selenium: 2.43µg (3.47%), Vitamin B1: 0.05mg (3.16%), Folate: 11.55µg (2.89%), Vitamin A: 141.85IU (2.84%), Vitamin B2: 0.04mg (2.18%), Manganese: 0.04mg (2.08%), Vitamin B3: 0.35mg (1.77%), Iron: 0.31mg (1.72%)