



Nutcracker Cookies

 Dairy Free

READY IN

ready

45 min.

SERVINGS

servings

22

CALORIES

calories

307 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon almond extract
- ☐ 0.3 teaspoon double-acting baking powder
- ☐ 2 cups butter softened
- ☐ 3 egg yolks
- ☐ 4 cups flour all-purpose
- ☐ 22 servings powdered sugar paints
- ☐ 0.3 teaspoon salt
- ☐ 1 cup sugar

☐ 2 teaspoons vanilla extract

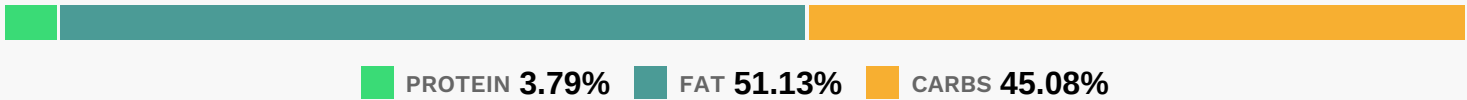
Equipment

- ☐ baking sheet
- ☐ oven
- ☐ plastic wrap
- ☐ hand mixer
- ☐ spatula

Directions

- ☐ Beat butter at medium speed with an electric mixer until creamy; gradually add sugar, beating well.
- ☐ Add egg yolks, 1 at a time, beating until blended after each addition.
- ☐ Combine flour, baking powder, and salt; gradually add to butter mixture, beating at low speed until blended after each addition. Stir in extracts. Divide dough in half; wrap each portion in plastic wrap. Chill at least 4 hours.
- ☐ Roll 1 portion at a time to 1/4-inch thickness on a lightly floured surface.
- ☐ Cut with a 6-inch toy soldier cutter, and place 2 inches apart on lightly greased baking sheets.
- ☐ Bake at 350 for 15 minutes or until edges are golden. Cool on baking sheets on wire racks 3 minutes; remove cookies to wire racks to cool completely.
- ☐ Decorate with Powdered Sugar Paints, using a small spatula or paintbrush.

Nutrition Facts



Properties

Glycemic Index:10.78, Glycemic Load:18.91, Inflammation Score:-5, Nutrition Score:4.562173942023%

Nutrients (% of daily need)

Calories: 306.72kcal (15.34%), Fat: 17.51g (26.95%), Saturated Fat: 3.72g (23.22%), Carbohydrates: 34.74g (11.58%), Net Carbohydrates: 34.12g (12.41%), Sugar: 17.04g (18.93%), Cholesterol: 26.51mg (8.84%), Sodium: 227.78mg (9.9%), Alcohol: 0.19g (100%), Alcohol %: 0.37% (100%), Protein: 2.92g (5.85%), Vitamin A: 773.56IU (15.47%), Selenium: 9.18µg (13.12%), Vitamin B1: 0.18mg (12.32%), Folate: 45.38µg (11.35%), Vitamin B2: 0.14mg (8.04%), Manganese: 0.16mg (7.92%), Vitamin B3: 1.35mg (6.75%), Iron: 1.14mg (6.32%), Vitamin E: 0.72mg (4.78%), Phosphorus: 39.89mg (3.99%), Fiber: 0.61g (2.45%), Vitamin B5: 0.19mg (1.9%), Copper: 0.04mg (1.81%), Calcium: 15.68mg (1.57%), Magnesium: 5.82mg (1.46%), Zinc: 0.22mg (1.45%), Vitamin B12: 0.07µg (1.14%), Potassium: 36.82mg (1.05%), Vitamin B6: 0.02mg (1.03%)