



Nutcracker Sweets

 Vegetarian

READY IN



45 min.

SERVINGS



42

CALORIES



129 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 0.3 teaspoon almond extract
- ☐ 1 cup butter softened
- ☐ 2 cups flour all-purpose
- ☐ 0.3 cup granulated sugar
- ☐ 2 cups ground almonds
- ☐ 0.3 cup maraschino cherries drained chopped
- ☐ 42 servings powdered sugar

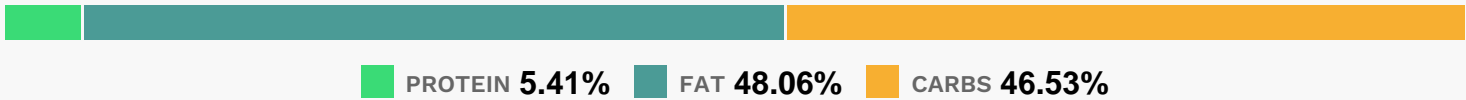
Equipment

- ☐ baking sheet
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Beat butter and sugar at medium speed with an electric mixer until creamy.
- ☐ Add flour, almonds, and extract, beating at low speed until well blended. Stir in cherries.
- ☐ Shape dough into 1-inch balls.
- ☐ Place on ungreased baking sheets.
- ☐ Bake at 325 for 18 to 22 minutes or until lightly browned.
- ☐ Remove to wire racks; cool 2 minutes.
- ☐ Roll cookies in powdered sugar; cool completely on wire racks.

Nutrition Facts



Properties

Glycemic Index:4.64, Glycemic Load:4.12, Inflammation Score:-1, Nutrition Score:1.2517391313677%

Nutrients (% of daily need)

Calories: 128.65kcal (6.43%), Fat: 7.09g (10.91%), Saturated Fat: 2.97g (18.59%), Carbohydrates: 15.44g (5.15%), Net Carbohydrates: 14.67g (5.33%), Sugar: 9.77g (10.85%), Cholesterol: 11.62mg (3.87%), Sodium: 35.1mg (1.53%), Alcohol: 0.01g (100%), Alcohol %: 0.04% (100%), Protein: 1.79g (3.59%), Vitamin B1: 0.05mg (3.13%), Fiber: 0.77g (3.08%), Selenium: 2.13µg (3.04%), Folate: 11.06µg (2.76%), Iron: 0.49mg (2.72%), Vitamin A: 135.7IU (2.71%), Manganese: 0.04mg (2.06%), Vitamin B2: 0.03mg (1.94%), Vitamin B3: 0.35mg (1.77%), Calcium: 14.24mg (1.42%)