

Oma Kiener's Hazelnut Christmas Cookies

 Vegetarian

READY IN

ready

507 min.

SERVINGS

servings

48

CALORIES

calories

48 kcal

DESSERT

Ingredients

- ☐ 0.3 teaspoon baking soda
- ☐ 0.5 cup butter softened
- ☐ 1 eggs beaten
- ☐ 1.5 cups flour all-purpose sifted
- ☐ 0.5 cup ground hazelnuts
- ☐ 0.5 teaspoon salt
- ☐ 0.5 cup sugar white

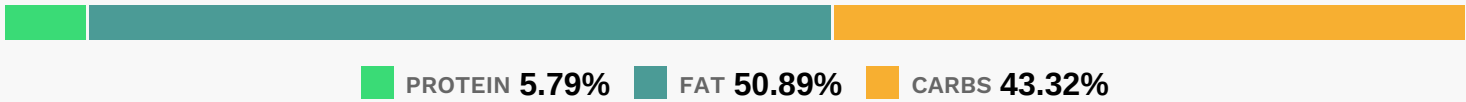
Equipment

- ☐ baking sheet
- ☐ oven
- ☐ mixing bowl
- ☐ wax paper

Directions

- ☐ Beat the butter, sugar, egg, and salt together in a mixing bowl until light and fluffy. Stir in the flour and baking soda, and mix just until blended.
- ☐ Mix in the hazelnuts.
- ☐ Turn the dough out onto a lightly floured surface and shape into 2 1/2 inch log. Wrap snugly in wax paper, and refrigerate overnight.
- ☐ Preheat oven to 375 degrees F (190 degrees C). Lightly grease baking sheets.
- ☐ Unwrap, and cut the log into 1/8 inch thick slices.
- ☐ Place on prepared baking sheets 2 inches apart.
- ☐ Brush tops with beaten egg and, if desired, decorate with sprinkles.
- ☐ Bake in preheated oven until edges are lightly browned, 12 to 15 minutes. Cool on racks, and store in an airtight tin.

Nutrition Facts



Properties

Glycemic Index:4.06, Glycemic Load:3.61, Inflammation Score:-1, Nutrition Score:0.75869564339519%

Nutrients (% of daily need)

Calories: 47.92kcal (2.4%), Fat: 2.75g (4.23%), Saturated Fat: 1.29g (8.07%), Carbohydrates: 5.27g (1.76%), Net Carbohydrates: 5.04g (1.83%), Sugar: 2.14g (2.37%), Cholesterol: 8.49mg (2.83%), Sodium: 46.53mg (2.02%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.7g (1.41%), Selenium: 1.64µg (2.35%), Vitamin B1: 0.03mg (2.08%), Folate: 7.65µg (1.91%), Vitamin B2: 0.02mg (1.45%), Iron: 0.26mg (1.43%), Manganese: 0.03mg (1.35%), Vitamin A: 64.04IU (1.28%), Vitamin B3: 0.23mg (1.16%)