



# Orange Butter Drops with Shredded Coconut

 Vegetarian

READY IN



60 min.

SERVINGS



36

CALORIES



120 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

## Ingredients

- 1 cup powdered sugar
- 3 tablespoons cream cheese at room temperature
- 2.5 cups flour all-purpose
- 0.8 cup granulated sugar
- 2 tablespoons orange juice fresh
- 1 orange zest grated
- 0.5 teaspoon salt
- 1 cup butter unsalted cold cut into pieces (2 sticks)

- 0.5 cup coconut shredded unsweetened
- 1 teaspoon vanilla extract

## Equipment

- bowl
- baking sheet
- baking paper
- oven
- blender
- hand mixer

## Directions

- Put the granulated sugar and the orange zest in a medium bowl. Using both hands, rub the sugar into the orange zest.
- Put the mixture in the bowl of an electric mixer fitted with the paddle attachment, and add the flour and salt.
- Mix on low speed for 30 seconds.
- With the mixer running on low speed, gradually add the pieces of butter. When the mixture begins to look like crumbs, add the vanilla. Gradually add 2 tablespoons of the cream cheese. When the dough starts to clump together, turn it out onto a lightly floured work surface. Knead it by hand for a few seconds until it is fully combined.
- Preheat the oven to 350°F.
- Scoop out a small round of dough, about 1 tablespoons in size.
- Roll the scoop into a ball, place it on a parchment paper-lined baking sheet, and gently press the ball. Repeat, leaving 1 inch between cookies.
- Bake for 14 to 16 minutes, or until golden around the edges.
- Transfer to a wire rack to cool.
- Prepare the glaze: In the clean bowl of an electric mixer fitted with the paddle attachment, combine the remaining 1 tablespoon cream cheese, the orange juice, and the confectioners' sugar.

- Mix on low speed for 30 seconds. Increase the speed to medium and mix for 2 more minutes. The glaze should be as thick as glue.
- Spread the coconut on a plate. Dip the top of each cookie into the glaze, dip into the shredded coconut, and let set for 20 minutes.

## Nutrition Facts



### Properties

Glycemic Index: 6.22, Glycemic Load: 7.77, Inflammation Score: -2, Nutrition Score: 1.8443478099678%

### Flavonoids

Hesperetin: 0.11mg, Hesperetin: 0.11mg, Hesperetin: 0.11mg, Hesperetin: 0.11mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg

### Nutrients (% of daily need)

Calories: 119.64kcal (5.98%), Fat: 6.46g (9.95%), Saturated Fat: 4.24g (26.47%), Carbohydrates: 14.67g (4.89%), Net Carbohydrates: 14.19g (5.16%), Sugar: 7.68g (8.53%), Cholesterol: 14.78mg (4.93%), Sodium: 37.58mg (1.63%), Alcohol: 0.04g (100%), Alcohol %: 0.18% (100%), Protein: 1.13g (2.25%), Selenium: 3.4µg (4.85%), Manganese: 0.1mg (4.79%), Vitamin B1: 0.07mg (4.72%), Folate: 16.68µg (4.17%), Vitamin A: 177.09IU (3.54%), Vitamin B2: 0.05mg (3.01%), Vitamin B3: 0.53mg (2.66%), Iron: 0.46mg (2.54%), Fiber: 0.48g (1.93%), Phosphorus: 15.08mg (1.51%), Copper: 0.03mg (1.27%), Vitamin C: 0.94mg (1.15%), Vitamin E: 0.17mg (1.13%)