



Orange Toffee Almond Sandies

READY IN



51 min.

SERVINGS



100

CALORIES



92 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 0.3 teaspoon almond extract
- ☐ 2 cups almonds sliced
- ☐ 1 teaspoon baking soda
- ☐ 1 cup butter softened
- ☐ 1 cup confectioners' sugar
- ☐ 1 teaspoon cream of tartar
- ☐ 2 eggs
- ☐ 4.5 cups flour all-purpose
- ☐ 0.5 teaspoon orange extract

- ☐ 3 tablespoons orange zest
- ☐ 1 teaspoon salt
- ☐ 1 cup sugar
- ☐ 2 cups toffee bits english
- ☐ 1 cup vegetable oil

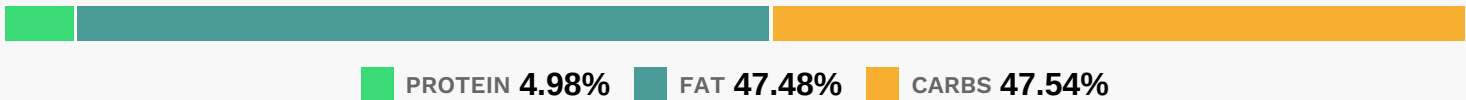
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ mixing bowl
- ☐ wire rack
- ☐ blender

Directions

- ☐ Preheat the oven at 350 degrees F.
- ☐ In a mixing bowl, add the butter, oil and the sugars. Using a hand-held mixer, beat until combined. Beat in the extracts.
- ☐ Add the eggs, 1 at a time, beating well after each addition.
- ☐ Combine flour, baking soda, cream of tartar and salt in a separate bowl. Gradually add to the creamed mixture. Stir in orange zest, almonds and toffee bits.
- ☐ Drop by teaspoonfuls, 2-inches apart, onto ungreased baking sheets.
- ☐ Bake until golden brown, about 10 to 12 minutes.
- ☐ Remove from the oven to a wire rack to cool before serving.

Nutrition Facts



Properties

Glycemic Index:2.56, Glycemic Load:6.08, Inflammation Score:-1, Nutrition Score:1.7013043563651%

Flavonoids

Cyanidin: 0.05mg, Cyanidin: 0.05mg, Cyanidin: 0.05mg, Cyanidin: 0.05mg Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg, Catechin: 0.02mg Epigallocatechin: 0.05mg, Epigallocatechin: 0.05mg, Epigallocatechin: 0.05mg, Epigallocatechin: 0.05mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Isorhamnetin: 0.05mg, Isorhamnetin: 0.05mg, Isorhamnetin: 0.05mg, Isorhamnetin: 0.05mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 91.66kcal (4.58%), Fat: 4.89g (7.52%), Saturated Fat: 2.31g (14.45%), Carbohydrates: 11.01g (3.67%), Net Carbohydrates: 10.61g (3.86%), Sugar: 6.27g (6.97%), Cholesterol: 13.08mg (4.36%), Sodium: 56.63mg (2.46%), Alcohol: Og (100%), Alcohol %: 0.02% (100%), Protein: 1.15g (2.31%), Vitamin E: 0.62mg (4.11%), Manganese: 0.08mg (4.05%), Vitamin B2: 0.06mg (3.39%), Selenium: 2.33µg (3.33%), Vitamin B1: 0.05mg (3.27%), Folate: 11.73µg (2.93%), Vitamin A: 116.76IU (2.34%), Vitamin B3: 0.4mg (2.02%), Iron: 0.35mg (1.95%), Phosphorus: 18.77mg (1.88%), Magnesium: 6.59mg (1.65%), Fiber: 0.4g (1.6%), Copper: 0.03mg (1.42%), Vitamin K: 1.11µg (1.06%)