



Pebber Nodder (Danish Christmas Cookies)

 Vegetarian

READY IN



25 min.

SERVINGS



100

CALORIES



37 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 1 cup butter
- 2 eggs
- 2.5 cups flour all-purpose
- 1 teaspoon ground cardamom
- 1 teaspoon ground cinnamon to taste
- 1 cup sugar

Equipment

- bowl

baking sheet

oven

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a large bowl, mix together the butter and sugar until smooth. Beat in the eggs one at a time, stirring until light and fluffy.

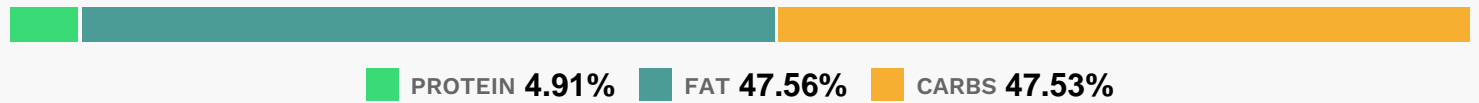
Combine the flour, cardamom and cinnamon; stir into the sugar mixture just until blended.

Separate the dough into 6 balls, and roll each ball into a rope about as big around as your finger on a lightly floured surface.

Cut into 1/2-inch pieces, and place them on an ungreased baking sheet.

Bake for 10 minutes in the preheated oven, or until lightly browned. Cool on baking sheets for a few minutes, then transfer to wire racks to cool completely.

Nutrition Facts



Properties

Glycemic Index:2.05, Glycemic Load:3.12, Inflammation Score:-1, Nutrition Score:0.62739130538767%

Nutrients (% of daily need)

Calories: 36.72kcal (1.84%), Fat: 1.96g (3.02%), Saturated Fat: 1.2g (7.5%), Carbohydrates: 4.41g (1.47%), Net Carbohydrates: 4.31g (1.57%), Sugar: 2.01g (2.23%), Cholesterol: 8.15mg (2.72%), Sodium: 15.93mg (0.69%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.46g (0.91%), Selenium: 1.36µg (1.95%), Vitamin B1: 0.03mg (1.67%), Folate: 6.2µg (1.55%), Manganese: 0.03mg (1.54%), Vitamin A: 61.54IU (1.23%), Vitamin B2: 0.02mg (1.22%)