



## Peppermint Buttons

READY IN



45 min.

SERVINGS



100

CALORIES



22 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- 1 teaspoon baking soda
- 0.3 lb browned butter cooled (see notes)
- 1 large egg white
- 1 cup flour all-purpose
- 0.5 cup coarsely peppermint candies hard crushed
- 0.8 cup sugar
- 1 teaspoon vanilla

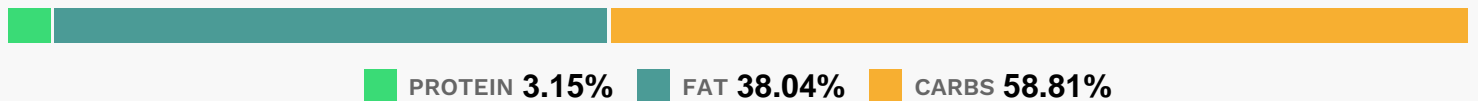
### Equipment

- bowl
- frying pan
- baking sheet
- oven
- hand mixer
- spatula

## Directions

- In a bowl, with an electric mixer on medium speed, beat browned butter and sugar until well blended. Beat in egg white and vanilla until smooth, scraping down sides of bowl as needed.
- In another bowl, mix flour and baking soda. Stir or beat into butter mixture until well incorporated. Stir in crushed peppermints.
- Drop dough in 1/2-teaspoon portions, 1 inch apart, onto buttered or cooking parchment-lined 12- by 15-inch baking sheets.
- Bake in a 350 oven until tops of cookies are deep golden and slightly cracked, 8 to 10 minutes; if baking more than one pan at a time, switch pan positions halfway through baking.
- With a wide spatula, transfer cookies to racks to cool. If hot cookies start to break, slide a thin spatula under them to release; let stand on pan to firm up, 2 to 5 minutes, then transfer to racks to cool completely.

## Nutrition Facts



## Properties

Glycemic Index:2.65, Glycemic Load:2.3, Inflammation Score:-1, Nutrition Score:0.22782608923381%

## Nutrients (% of daily need)

Calories: 22.18kcal (1.11%), Fat: 0.94g (1.44%), Saturated Fat: 0.58g (3.66%), Carbohydrates: 3.26g (1.09%), Net Carbohydrates: 3.23g (1.17%), Sugar: 2.08g (2.31%), Cholesterol: 2.44mg (0.81%), Sodium: 18.83mg (0.82%), Alcohol: 0.01g (100%), Alcohol %: 0.34% (100%), Protein: 0.17g (0.35%)