



## Pfeffernüsse

 Vegetarian

READY IN



45 min.

SERVINGS



18

CALORIES



67 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

## Ingredients

- 0.5 teaspoon double-acting baking powder
- 0.3 teaspoon pepper black freshly ground
- 0.3 cup butter softened
- 3 tablespoons brown sugar dark
- 1 large egg white
- 3.3 ounces flour all-purpose
- 2 tablespoons granulated sugar
- 0.5 teaspoon ground cinnamon

- 0.1 teaspoon ground cloves
- 0.3 cup ground hazelnuts
- 0.1 teaspoon ground nutmeg
- 1 tablespoon powdered sugar
- 0.3 teaspoon salt
- 2 tablespoons water

## Equipment

- bowl
- baking sheet
- baking paper
- oven
- knife
- whisk
- wire rack
- blender
- measuring cup

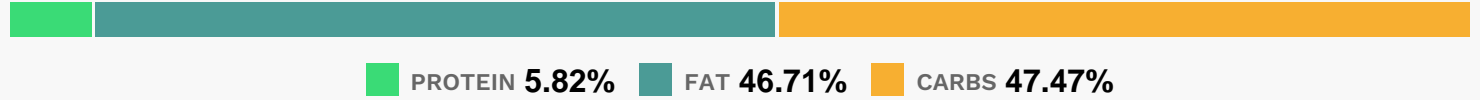
## Directions

- Preheat oven to 35
- Lightly spoon flour into dry measuring cups; level with a knife.
- Combine flour and next 6 ingredients (through cloves), stirring well with a whisk.
- Place butter, brown sugar, and granulated sugar in a large bowl; beat with a mixer at medium speed until well blended (about 4 minutes).
- Add 2 tablespoons water and egg white to butter mixture; beat well.
- Add flour mixture and nuts; beat on low speed just until blended. Spoon batter evenly into 18 mounds (about 2 teaspoons each) 2 inches apart on a baking sheet lined with parchment paper.
- Bake at 350 for 12 minutes or until lightly browned and almost set. Cool on pans 2 minutes.

Remove from pans; cool completely on a wire rack.

Sprinkle cookies evenly with powdered sugar.

## Nutrition Facts



## Properties

Glycemic Index:21.89, Glycemic Load:3.87, Inflammation Score:-1, Nutrition Score:1.1043478279658%

## Nutrients (% of daily need)

Calories: 67.4kcal (3.37%), Fat: 3.56g (5.48%), Saturated Fat: 1.69g (10.55%), Carbohydrates: 8.14g (2.71%), Net Carbohydrates: 7.79g (2.83%), Sugar: 3.8g (4.22%), Cholesterol: 6.78mg (2.26%), Sodium: 68.21mg (2.97%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1g (2%), Selenium: 2.22µg (3.17%), Manganese: 0.06mg (2.97%), Vitamin B1: 0.04mg (2.77%), Folate: 9.82µg (2.45%), Vitamin B2: 0.04mg (2.09%), Iron: 0.36mg (2.01%), Vitamin B3: 0.32mg (1.58%), Vitamin A: 79.14IU (1.58%), Fiber: 0.35g (1.4%), Calcium: 12.92mg (1.29%)