



Pine Nut Cookies with Rosemary & Olive Oil

 Vegetarian

READY IN



30 min.

SERVINGS



6

CALORIES



574 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 2.3 cup flour all-purpose
- ☐ 4 teaspoon rosemary fresh coarsely chopped
- ☐ 1 cup granulated sugar
- ☐ 0.5 teaspoon ground ginger
- ☐ 1 pinch kosher salt
- ☐ 2 tablespoon olive oil extra-virgin
- ☐ 0.3 cup pinenuts plus more for topping cookies toasted

- ☐ 3 tablespoon cup heavy whipping cream sour
- ☐ 2 tablespoon turbinado sugar or raw for sprinkling to taste ()
- ☐ 10 tablespoon butter unsalted room temperature

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ ice cream scoop

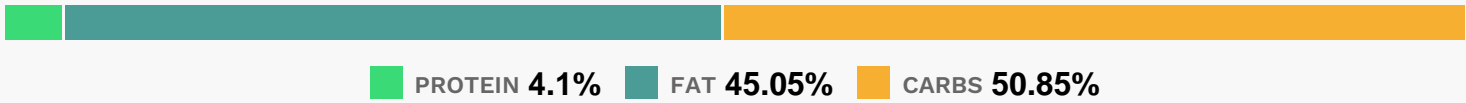
Directions

- ☐ Preheat oven to 325 degrees. Finely chop rosemary in a food processor.
- ☐ Add pine nuts; pulse until coarsely ground, but not yet pasty.
- ☐ Transfer to a large bowl.
- ☐ Whisk in 2 cups flour, the baking soda, ginger, and salt; set aside.
- ☐ Put butter and granulated sugar into the bowl of an electric mixer fitted with the paddle attachment.
- ☐ Mix on high speed until pale and fluffy, about 5 minutes.
- ☐ Mix in oil. Reduce speed to low.
- ☐ Mix in flour mixture. Turn off machine.
- ☐ Remove bowl and stir in sour cream and egg; add the remaining ¼ cup flour mixing by hand until well combined.Using a small ice cream scoop form dough into 1-inch balls, and space 2 inches apart on baking sheets lined with parchment paper. Flatten slightly with bottom of a wet glass, and top each with a pine nut.
- ☐ Sprinkle with turbinado sugar to taste.
- ☐ Bake cookies, rotating sheets halfway through, until edges are golden, about 18 minutes.
- ☐ Let cool 10 minutes on sheets on wire racks.

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Transfer cookies to racks to cool completely. Cookies can be stored in airtight containers up to 3 days.

Nutrition Facts



Properties

Glycemic Index:24.18, Glycemic Load:49.15, Inflammation Score:-6, Nutrition Score:10.433913034589%

Flavonoids

Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg

Nutrients (% of daily need)

Calories: 573.85kcal (28.69%), Fat: 29.18g (44.89%), Saturated Fat: 13.59g (84.94%), Carbohydrates: 74.12g (24.71%), Net Carbohydrates: 72.62g (26.41%), Sugar: 37.79g (41.99%), Cholesterol: 53.71mg (17.9%), Sodium: 194.95mg (8.48%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 5.97g (11.95%), Manganese: 0.88mg (43.79%), Vitamin B1: 0.39mg (26.06%), Selenium: 16.68µg (23.83%), Folate: 88.85µg (22.21%), Vitamin B2: 0.27mg (15.83%), Vitamin B3: 3.05mg (15.23%), Iron: 2.59mg (14.39%), Vitamin A: 624.11IU (12.48%), Vitamin E: 1.79mg (11.93%), Phosphorus: 93.49mg (9.35%), Copper: 0.15mg (7.51%), Vitamin K: 7.71µg (7.34%), Magnesium: 26mg (6.5%), Fiber: 1.51g (6.03%), Zinc: 0.74mg (4.95%), Potassium: 101.36mg (2.9%), Vitamin B5: 0.27mg (2.7%), Vitamin D: 0.35µg (2.33%), Calcium: 20.86mg (2.09%), Vitamin B6: 0.03mg (1.52%)