



Rogaliki Holiday Cookies

 Vegetarian

READY IN



60 min.

SERVINGS



24

CALORIES



126 kcal

DESSERT

Ingredients

- ☐ 0.3 cup blanched almonds and chopped
- ☐ 1 egg yolk
- ☐ 1.7 cups flour all-purpose
- ☐ 1 cup butter unsalted at room temperature
- ☐ 1 teaspoon vanilla extract
- ☐ 0.5 cup sugar white

Equipment

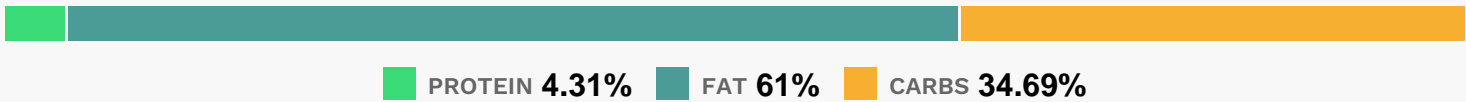
- ☐ baking sheet

- ☐ oven
- ☐ wire rack

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Cream together the butter and sugar until light and fluffy.
- ☐ Add the egg, vanilla, and almonds; mix a few seconds until well incorporated. Stir in the flour until a dough forms.
- ☐ Roll the dough into a rope 3/4-inch thick.
- ☐ Cut the rope into 3-inch long pieces. Shape the cookies by rolling each piece back and forth while pressing down gently with two fingers on each end until the piece is about 5-inches long. The dough piece should be plump in the center, and thinner on it's ends. Repeat with remaining cookies.
- ☐ Place the cookies onto a cookie sheet, bending the ends toward each other to form a crescent 'C' shape.
- ☐ Bake in preheated oven until the edges have turned golden brown, about 20 minutes. Dust immediately with powdered sugar, then cool completely on a wire rack.

Nutrition Facts



Properties

Glycemic Index:6.05, Glycemic Load:7.7, Inflammation Score:-2, Nutrition Score:2.0999999784905%

Nutrients (% of daily need)

Calories: 126.03kcal (6.3%), Fat: 8.65g (13.31%), Saturated Fat: 5g (31.22%), Carbohydrates: 11.07g (3.69%), Net Carbohydrates: 10.71g (3.89%), Sugar: 4.27g (4.75%), Cholesterol: 28.44mg (9.48%), Sodium: 1.88mg (0.08%), Alcohol: 0.06g (100%), Alcohol %: 0.3% (100%), Protein: 1.38g (2.75%), Selenium: 3.52µg (5.03%), Vitamin A: 247.27IU (4.95%), Vitamin B1: 0.07mg (4.83%), Folate: 17.9µg (4.48%), Manganese: 0.08mg (4.22%), Vitamin E: 0.55mg (3.69%), Vitamin B2: 0.06mg (3.55%), Vitamin B3: 0.56mg (2.81%), Iron: 0.47mg (2.61%), Phosphorus: 20.84mg (2.08%), Fiber: 0.36g (1.45%), Copper: 0.03mg (1.42%), Magnesium: 5.65mg (1.41%), Vitamin D: 0.18µg (1.22%)