



Rosemary-Berry Cookies



Vegetarian

READY IN



585 min.

SERVINGS



1

CALORIES



5364 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup firmly brown sugar light packed
- ☐ 1 cup butter softened
- ☐ 2 large eggs
- ☐ 3.5 cups flour all-purpose
- ☐ 2 tablespoons rosemary fresh minced
- ☐ 1.5 cups granulated sugar
- ☐ 2 tablespoons orange zest

- ☐ 0.5 teaspoon salt
- ☐ 1 cup cranberries dried sweetened finely chopped
- ☐ 1 tablespoon vanilla extract

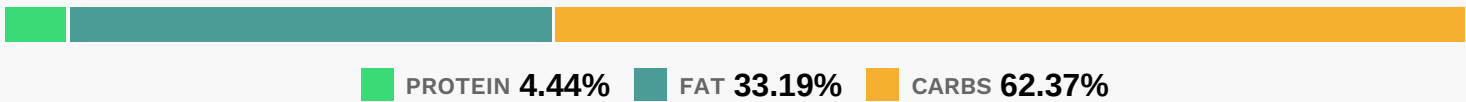
Equipment

- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ plastic wrap
- ☐ hand mixer

Directions

- ☐ Beat first 4 ingredients at medium speed with an electric mixer until fluffy.
- ☐ Add eggs, 1 at a time, beating just until blended after each addition.
- ☐ Stir together flour and next 2 ingredients; gradually add to butter mixture, beating just until blended after each addition. Stir in cranberries, rosemary, and orange zest.
- ☐ Shape dough into 4 logs (about 2 inches in diameter); wrap each log in plastic wrap. Chill 8 hours to 3 days.
- ☐ Preheat oven to 35
- ☐ Cut each log into 1/4-inch-thick slices; place on parchment paper-lined baking sheets.
- ☐ Bake 8 to 12 minutes or until lightly browned.
- ☐ Remove from baking sheets to wire racks, and cool completely (about 20 minutes).

Nutrition Facts



Properties

Glycemic Index:195.09, Glycemic Load:451.03, Inflammation Score:-10, Nutrition Score:57.943478045256%

Flavonoids

Cyanidin: 0.73mg, Cyanidin: 0.73mg, Cyanidin: 0.73mg, Cyanidin: 0.73mg Delphinidin: 0.12mg, Delphinidin: 0.12mg, Delphinidin: 0.12mg, Delphinidin: 0.12mg Pelargonidin: 0.02mg, Pelargonidin: 0.02mg, Pelargonidin: 0.02mg, Pelargonidin: 0.02mg Naringenin: 0.99mg, Naringenin: 0.99mg, Naringenin: 0.99mg, Naringenin: 0.99mg Apigenin: 0.03mg, Apigenin: 0.03mg, Apigenin: 0.03mg, Apigenin: 0.03mg Luteolin: 0.1mg, Luteolin: 0.1mg, Luteolin: 0.1mg, Luteolin: 0.1mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Myricetin: 2.91mg, Myricetin: 2.91mg, Myricetin: 2.91mg, Myricetin: 2.91mg Quercetin: 5.45mg, Quercetin: 5.45mg, Quercetin: 5.45mg, Quercetin: 5.45mg

Nutrients (% of daily need)

Calories: 5363.74kcal (268.19%), Fat: 200.44g (308.37%), Saturated Fat: 120.71g (754.44%), Carbohydrates: 847.26g (282.42%), Net Carbohydrates: 827.19g (300.79%), Sugar: 497.43g (552.7%), Cholesterol: 860.05mg (286.68%), Sodium: 3362.73mg (146.21%), Alcohol: 4.47g (100%), Alcohol %: 0.43% (100%), Protein: 60.38g (120.76%), Selenium: 185.26µg (264.65%), Vitamin B1: 3.52mg (234.58%), Folate: 863.49µg (215.87%), Manganese: 3.49mg (174.33%), Vitamin B2: 2.82mg (165.62%), Vitamin B3: 26.99mg (134.93%), Iron: 23.89mg (132.7%), Vitamin A: 6380.09IU (127.6%), Fiber: 20.07g (80.29%), Phosphorus: 745.02mg (74.5%), Vitamin E: 9.15mg (61.03%), Copper: 0.88mg (44.22%), Vitamin B5: 4.2mg (42.03%), Magnesium: 135.41mg (33.85%), Zinc: 4.83mg (32.17%), Calcium: 315.46mg (31.55%), Potassium: 943.94mg (26.97%), Vitamin K: 26.71µg (25.44%), Vitamin B6: 0.5mg (24.92%), Vitamin B12: 1.28µg (21.27%), Vitamin C: 17.43mg (21.13%), Vitamin D: 2µg (13.33%)