



Russian Tea Cakes



Dairy Free



Popular

READY IN



75 min.

SERVINGS



48

CALORIES



100 kcal

DESSERT

Ingredients

- ☐ 1 cup butter softened
- ☐ 2.3 cups flour all-purpose gold medal®
- ☐ 0.8 cup nuts finely chopped
- ☐ 48 servings powdered sugar
- ☐ 0.3 teaspoon salt
- ☐ 1 teaspoon vanilla

Equipment

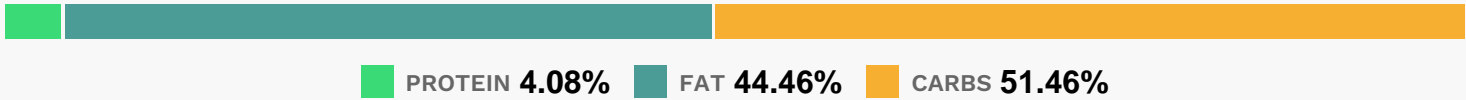
- ☐ bowl

- ☐ baking sheet
- ☐ oven
- ☐ wire rack

Directions

- ☐ Heat oven to 400°F.
- ☐ Mix butter, 1/2 cup powdered sugar and the vanilla in large bowl. Stir in flour, nuts and salt until dough holds together.
- ☐ Shape dough into 1-inch balls.
- ☐ Place about 1 inch apart on ungreased cookie sheet.
- ☐ Bake 10 to 12 minutes or until set but not brown.
- ☐ Remove from cookie sheet. Cool slightly on wire rack.
- ☐ Roll warm cookies in powdered sugar; cool on wire rack.
- ☐ Roll in powdered sugar again.

Nutrition Facts



Properties

Glycemic Index:2.18, Glycemic Load:3.34, Inflammation Score:-2, Nutrition Score:1.479565228781%

Nutrients (% of daily need)

Calories: 100.06kcal (5%), Fat: 5.02g (7.73%), Saturated Fat: 0.95g (5.96%), Carbohydrates: 13.08g (4.36%), Net Carbohydrates: 12.72g (4.62%), Sugar: 7.85g (8.72%), Cholesterol: 0mg (0%), Sodium: 57.26mg (2.49%), Alcohol: 0.03g (100%), Alcohol %: 0.17% (100%), Protein: 1.04g (2.07%), Manganese: 0.08mg (4.2%), Vitamin B1: 0.05mg (3.4%), Vitamin A: 169.5IU (3.39%), Folate: 11.89µg (2.97%), Selenium: 2.03µg (2.91%), Vitamin B3: 0.45mg (2.27%), Vitamin B2: 0.04mg (2.16%), Iron: 0.36mg (2%), Copper: 0.04mg (1.89%), Phosphorus: 17.21mg (1.72%), Magnesium: 6.5mg (1.63%), Fiber: 0.36g (1.44%)