



Salted Egg Yolks Cookies

READY IN



50 min.

SERVINGS



100

CALORIES



30 kcal

DESSERT

Ingredients

- ☐ 0.3 tsp double-acting baking powder
- ☐ 0.1 tsp bicarbonate of soda
- ☐ 20 g cornflour/ cornstarch
- ☐ 1 egg yolk (for egg wash)
- ☐ 3 egg yolks salted
- ☐ 1 Tbs milk powder
- ☐ 250 g flour plain
- ☐ 0.5 tsp salt
- ☐ 1 Tbs sesame black (for topping)

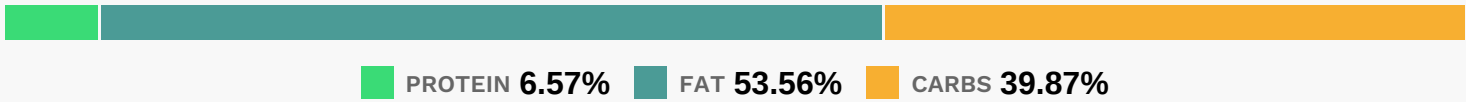
- ☐ 1 Tbs sesame white (for topping)
- ☐ 20 g shortening (I used Krimwell)
- ☐ 80 g caster sugar
- ☐ 150 g butter unsalted softened at room temperature
- ☐ 1 eggs whole (for egg wash)

Equipment

Directions

- ☐ Sift together flour, cornflour, baking powder, bicarbonate of soda and milk powder, set aside.

Nutrition Facts



Properties

Glycemic Index:3.52, Glycemic Load:1.96, Inflammation Score:-1, Nutrition Score:0.68826086535726%

Nutrients (% of daily need)

Calories: 29.82kcal (1.49%), Fat: 1.79g (2.75%), Saturated Fat: 0.93g (5.82%), Carbohydrates: 2.99g (1%), Net Carbohydrates: 2.9g (1.05%), Sugar: 0.84g (0.93%), Cholesterol: 12.71mg (4.24%), Sodium: 15.94mg (0.69%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.49g (0.99%), Selenium: 1.49µg (2.12%), Vitamin B1: 0.02mg (1.52%), Folate: 6.08µg (1.52%), Vitamin B2: 0.02mg (1.19%), Manganese: 0.02mg (1.11%), Vitamin A: 50.96IU (1.02%)