



Shamrock and Gold Coin Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



36

CALORIES



178 kcal

DESSERT

Ingredients

- ☐ 2 cups flour all-purpose
- ☐ 0.5 teaspoon salt
- ☐ 0.7 cup sugar
- ☐ 36 servings yellow-gold coarse sugar
- ☐ 36 servings sugar sprinkles green fine
- ☐ 2 sticks butter unsalted at room temperature
- ☐ 2 teaspoons vanilla extract pure

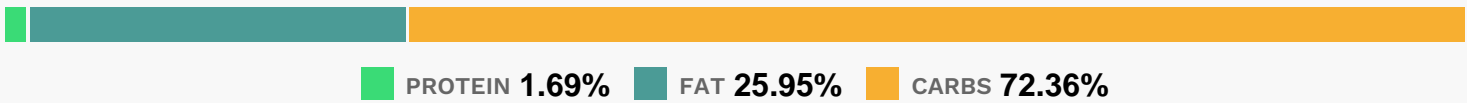
Equipment

- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ wax paper

Directions

- ☐ Preheat oven to 32
- ☐ Combine butter, sugar, vanilla and salt, and beat with electric mixer on medium until blended.
- ☐ Add flour; mix on low until incorporated. Shape dough into a disk and wrap in wax paper. Chill for 2 hours.
- ☐ Soften dough at room temperature.
- ☐ Place oven racks in upper and lower thirds of oven.
- ☐ Halve dough.
- ☐ Roll to 1/4 inch thick and cut out shamrock shapes; save scraps. Repeat.
- ☐ Place cookies on two parchment-paper-lined baking sheets.
- ☐ Bake for 20 minutes (switch oven racks and turn pans halfway through cooking) until lightly golden.
- ☐ Remove; top with sprinkles.
- ☐ Transfer to cooling rack.
- ☐ Mold scraps into 1-inch balls; roll balls in sugar. Arrange 2 inches apart on baking sheet; flatten to 1/4 inch thick with bottom of a glass.
- ☐ Bake for 20 minutes on top rack.
- ☐ Transfer to cooling rack.

Nutrition Facts



Properties

Glycemic Index:7.92, Glycemic Load:23.17, Inflammation Score:-1, Nutrition Score:1.2639130541812%

Nutrients (% of daily need)

Calories: 177.59kcal (8.88%), Fat: 5.25g (8.07%), Saturated Fat: 3.24g (20.22%), Carbohydrates: 32.92g (10.97%),
Net Carbohydrates: 32.74g (11.9%), Sugar: 27.7g (30.78%), Cholesterol: 13.5mg (4.5%), Sodium: 33.42mg (1.45%),
Alcohol: 0.08g (100%), Alcohol %: 0.23% (100%), Protein: 0.77g (1.54%), Selenium: 2.58µg (3.69%), Vitamin B1:
0.05mg (3.66%), Folate: 12.9µg (3.22%), Vitamin A: 156.88IU (3.14%), Vitamin B2: 0.04mg (2.47%), Manganese:
0.05mg (2.47%), Vitamin B3: 0.41mg (2.07%), Iron: 0.34mg (1.88%)