



Snowflake Cookies

 Dairy Free

READY IN



180 min.

SERVINGS



30

CALORIES



206 kcal

DESSERT

Ingredients

- 0.5 teaspoon almond extract
- 1 teaspoon double-acting baking powder
- 0.8 cup butter softened
- 4 teaspoons plus light
- 30 servings powdered sugar white (decorating sugar)
- 2 eggs
- 2.5 cups flour all-purpose
- 1 cup granulated sugar

- 1 cup powdered sugar
- 3 cups powdered sugar
- 0.1 teaspoon salt
- 1 teaspoon salt
- 1 teaspoon vanilla
- 0.3 cup water hot
- 3 teaspoons water

Equipment

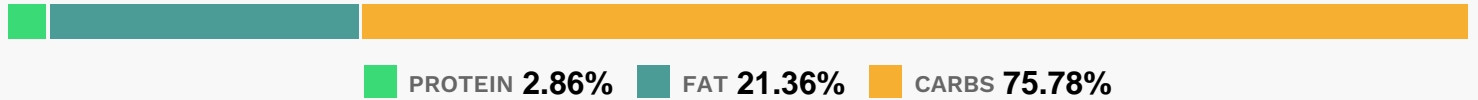
- bowl
- baking sheet
- oven
- wire rack
- cookie cutter

Directions

- In large bowl, mix granulated sugar, butter, vanilla and eggs until well blended. Stir in flour, baking powder and salt. Cover and refrigerate at least 1 hour but no longer than 24 hours.
- Heat oven to 400F. On lightly floured surface, roll about one-third of dough 1/8 inch thick.
- Cut with 1 1/2 to 2-inch star-shaped cookie cutter.
- Place 1 inch apart on ungreased cookie sheet.
- Bake about 6 minutes or until light brown.
- Remove from cookie sheet to cooling rack. Cool completely, about 30 minutes. Repeat with remaining dough.
- In medium bowl, mix all glaze ingredients except coarse sugar crystals until smooth, glossy and pourable.
- Place cooled cookies together in pairs with about 1 teaspoon glaze, with points of top cookie between points of bottom cookie.
- Place cookies on cooling rack on cookie sheet to catch excess glaze.

- Pour 1 tablespoon glaze evenly over top and sides of each cookie, glazing only a few at time. When glaze is set but still soft, move cookies to another rack or waxed paper; sprinkle with sugar crystals. (Occasionally remove glaze from cookie sheet, and add a few drops of hot water as necessary to make glaze smooth and thin enough to pour; continue glazing.)
- In small bowl, mix frosting ingredients to make a frosting that can be easily drizzled or used in a decorating bag, yet holds its shape. Pipe snowflake designs on cookies.
- Let cookies dry completely before storing.

Nutrition Facts



Properties

Glycemic Index:8.54, Glycemic Load:10.63, Inflammation Score:-2, Nutrition Score:2.0639130467468%

Nutrients (% of daily need)

Calories: 206.36kcal (10.32%), Fat: 4.97g (7.65%), Saturated Fat: 1.06g (6.6%), Carbohydrates: 39.7g (13.23%), Net Carbohydrates: 39.42g (14.33%), Sugar: 31.21g (34.68%), Cholesterol: 10.91mg (3.64%), Sodium: 160.74mg (6.99%), Alcohol: 0.07g (100%), Alcohol %: 0.16% (100%), Protein: 1.5g (2.99%), Selenium: 4.63µg (6.61%), Vitamin B1: 0.08mg (5.62%), Folate: 20.5µg (5.12%), Vitamin A: 218.83IU (4.38%), Vitamin B2: 0.07mg (4.29%), Manganese: 0.07mg (3.69%), Iron: 0.57mg (3.16%), Vitamin B3: 0.62mg (3.1%), Phosphorus: 21.3mg (2.13%), Vitamin E: 0.21mg (1.42%), Calcium: 13.37mg (1.34%), Fiber: 0.28g (1.13%)