



Spice Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



16

CALORIES



263 kcal

DESSERT

Ingredients

- 0.5 tsp double-acting baking powder
- 0.3 tsp baking soda
- 2 tbsp brandy
- 0.5 cup butter unsalted at room temperature
- 1 tbsp candied orange peel diced
- 5 oz chocolate dark grated
- 1.5 tsp cocoa powder
- 1.3 cups powdered sugar

- 0.8 cup currants
- 0.5 large eggs free-range
- 2 cups flour all-purpose
- 0.5 tsp ground cinnamon
- 3 tbsp juice of lemon freshly squeezed
- 0.5 tsp lemon zest grated
- 0.5 tsp orange zest grated
- 0.3 tsp salt
- 0.7 cup caster sugar
- 1 tsp vanilla extract

Equipment

- bowl
- baking sheet
- baking paper
- oven
- whisk
- wire rack
- stand mixer

Directions

- Soak the currants in the brandy for 10 minutes.
- Mix together the flour, cocoa powder, baking powder, baking soda, spices, salt, and dark chocolate.
- Mix well with a whisk.
- Put the butter, sugar, vanilla, and lemon and orange zest in a stand mixer fitted with the beater attachment and beat to combine but not aerate much, about 1 minute. With the mixer running, slowly add the egg and mix for about 1 minute.
- Add the dry ingredients, followed by the currants and brandy.

- Mix until everything comes together.
- Gently knead the dough in the bowl with your hands until it comes together and is uniform. Divide the dough into 1 3/4-oz / 50g chunks and shape each chunk into a perfectly round ball.
- Place the balls on 1 or 2 baking sheets lined with parchment paper, spacing them about 3/4 inch / 2 cm apart, and let rest in the fridge for at least 1 hour.
- Preheat the oven to 375°F / 190°C.
- Bake the cookies for 15 to 20 minutes, until the top firms up but the center is still slightly soft.
- Remove from the oven. Once the cookies are out of the oven, allow to cool for only 5 minutes, and then transfer to a wire rack. While the cookies are still warm, whisk together the glaze ingredients until a thin and smooth icing forms.
- Pour 1 tablespoon of the glaze over each biscuit, leaving it to drip and coat the biscuit with a very thin, almost transparent film. Finish each with 3 pieces of candied peel placed at the center. Leave to set and serve, or store in an airtight container for a day or two.
- Yotam Ottolenghi owns an eponymous group of restaurants with four branches in London, plus a high-end restaurant, Nopi, also in London. His 2011 cookbook, Plenty, was a New York Times bestseller. Sami Tamimi is a partner and head chef at Ottolenghi and coauthor of Ottolenghi: The Cookbook.

Nutrition Facts



Properties

Glycemic Index:19.07, Glycemic Load:16.42, Inflammation Score:-3, Nutrition Score:5.230000021665%

Flavonoids

Catechin: 0.06mg, Catechin: 0.06mg, Catechin: 0.06mg, Catechin: 0.06mg Epicatechin: 0.18mg, Epicatechin: 0.18mg, Epicatechin: 0.18mg, Epicatechin: 0.18mg Eriodictyol: 0.14mg, Eriodictyol: 0.14mg, Eriodictyol: 0.14mg, Eriodictyol: 0.14mg Hesperetin: 0.41mg, Hesperetin: 0.41mg, Hesperetin: 0.41mg, Hesperetin: 0.41mg Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 262.77kcal (13.14%), Fat: 9.9g (15.22%), Saturated Fat: 5.9g (36.88%), Carbohydrates: 40.66g (13.55%), Net Carbohydrates: 38.86g (14.13%), Sugar: 25.33g (28.15%), Cholesterol: 21.33mg (7.11%), Sodium: 80.52mg (3.5%), Alcohol: 0.72g (100%), Alcohol %: 1.4% (100%), Caffeine: 7.3mg (2.43%), Protein: 2.83g (5.66%), Manganese:

0.33mg (16.62%), Iron: 1.99mg (11.04%), Copper: 0.21mg (10.39%), Selenium: 6.63µg (9.48%), Vitamin B1: 0.14mg (9.23%), Folate: 30.84µg (7.71%), Fiber: 1.8g (7.2%), Magnesium: 27.21mg (6.8%), Vitamin B2: 0.11mg (6.34%), Phosphorus: 59.91mg (5.99%), Vitamin B3: 1.14mg (5.69%), Potassium: 142.62mg (4.07%), Vitamin A: 194.97IU (3.9%), Zinc: 0.47mg (3.11%), Calcium: 27.46mg (2.75%), Vitamin C: 1.57mg (1.91%), Vitamin B6: 0.03mg (1.75%), Vitamin E: 0.26mg (1.71%), Vitamin B5: 0.15mg (1.45%), Vitamin K: 1.45µg (1.38%)