



Spiced Sweet Tea Cookies

 Vegetarian

READY IN



585 min.

SERVINGS



1

CALORIES



5006 kcal

DESSERT

Ingredients

- 0.5 teaspoon baking soda
- 0.5 cup brown sugar light packed
- 1 cup butter softened
- 1 serving little demerara sugar
- 2 large eggs
- 3.5 cups flour all-purpose
- 1.5 cups granulated sugar
- 1 tablespoon lemon zest

- 2 tablespoons orange zest
- 2 teaspoons pumpkin pie spice
- 0.5 teaspoon salt
- 1 tablespoon vanilla extract
- 3 tablespoons frangelico unsweetened instant

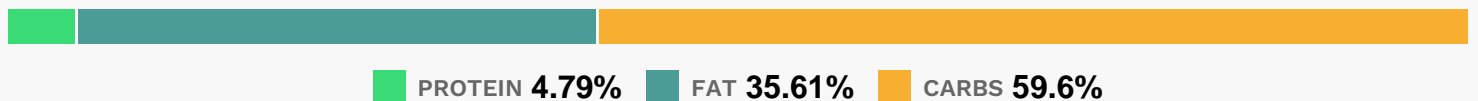
Equipment

- baking sheet
- baking paper
- oven
- plastic wrap
- hand mixer

Directions

- Beat first 8 ingredients at medium speed with an electric mixer until fluffy.
- Add eggs, 1 at a time, beating just until blended after each addition.
- Stir together flour and next 2 ingredients; gradually add to butter mixture, beating just until blended after each addition.
- Shape dough into 4 logs (about 2 inches in diameter); roll logs in Demerara sugar. Wrap each log in plastic wrap. Chill 8 hours to 3 days.
- Preheat oven to 35
- Cut each log into 1/4-inch-thick slices; place on parchment paper-lined baking sheets.
- Bake 8 to 12 minutes or until lightly browned.
- Remove from baking sheets to wire racks, and cool completely (about 20 minutes).

Nutrition Facts



Properties

Glycemic Index:195.09, Glycemic Load:451.03, Inflammation Score:-10, Nutrition Score:55.887391048929%

Nutrients (% of daily need)

Calories: 5005.66kcal (250.28%), Fat: 199.41g (306.78%), Saturated Fat: 120.75g (754.71%), Carbohydrates: 750.8g (250.27%), Net Carbohydrates: 736.48g (267.81%), Sugar: 410.98g (456.65%), Cholesterol: 860.05mg (286.68%), Sodium: 3358.1mg (146%), Alcohol: 4.47g (100%), Alcohol %: 0.47% (100%), Protein: 60.36g (120.73%), Selenium: 184.94µg (264.21%), Vitamin B1: 3.51mg (234.03%), Folate: 860.88µg (215.22%), Manganese: 3.76mg (188.06%), Vitamin B2: 2.79mg (163.87%), Iron: 23.99mg (133.27%), Vitamin B3: 26.4mg (131.99%), Vitamin A: 6276.57IU (125.53%), Phosphorus: 738.13mg (73.81%), Fiber: 14.31g (57.25%), Vitamin E: 6.7mg (44.67%), Copper: 0.82mg (41.05%), Vitamin B5: 3.93mg (39.27%), Magnesium: 133.28mg (33.32%), Calcium: 327.32mg (32.73%), Zinc: 4.78mg (31.85%), Vitamin C: 25mg (30.3%), Potassium: 894.23mg (25.55%), Vitamin B6: 0.47mg (23.26%), Vitamin B12: 1.28µg (21.27%), Vitamin K: 18.64µg (17.75%), Vitamin D: 2µg (13.33%)