



Spiced Tuiles

 Vegetarian

READY IN



45 min.

SERVINGS



30

CALORIES



31 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 0.1 teaspoon salt
- ☐ 0.3 teaspoon ground cardamom
- ☐ 3 tablespoons plus light
- ☐ 0.3 cup flour all-purpose
- ☐ 0.3 cup butter unsalted
- ☐ 0.3 cup brown sugar light packed
- ☐ 0.5 teaspoon ground cinnamon
- ☐ 2 inches frangelico small

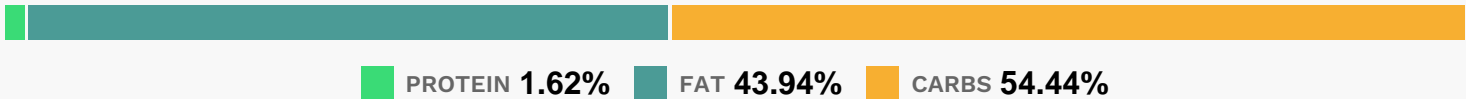
Equipment

- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ wax paper
- ☐ rolling pin
- ☐ offset spatula

Directions

- ☐ Bring butter, brown sugar, and corn syrup to a boil in a 1- to 1 1/2-quart heavy saucepan over moderate heat, stirring.
- ☐ Add flour and cook, stirring constantly, until dough is slightly thickened, about 1 minute. Stir in cinnamon, cardamom, and salt and cool to warm, 15 to 20 minutes.
- ☐ While dough cools, put oven rack in middle position and preheat oven to 375°F. Lightly butter a large baking sheet.
- ☐ Drop teaspoons of dough about 3 inches apart onto baking sheet and pat each into a 2 1/2-inch round with your fingertips.
- ☐ Bake until golden and most of bubbling has subsided, 6 to 8 minutes (cookies will spread to about 3 inches).
- ☐ Let cookies stand on baking sheet until just firm enough to hold their shape, about 2 minutes. Gently loosen cookies 1 at a time with offset spatula and immediately drape over rolling pin. (If cookies become too brittle to drape onto rolling pin, return baking sheet to oven for a few seconds to soften.) Cool cookies completely on rolling pin, about 1 minute, then transfer to a platter. Make and shape more cookies with remaining dough.
- ☐ Cookies can be made 3 days ahead and kept, layers separated with wax paper, in an airtight container at room temperature.

Nutrition Facts



Properties

Glycemic Index:3.47, Glycemic Load:0.9, Inflammation Score:-1, Nutrition Score:0.29043478089506%

Nutrients (% of daily need)

Calories: 30.68kcal (1.53%), Fat: 1.55g (2.39%), Saturated Fat: 0.97g (6.08%), Carbohydrates: 4.32g (1.44%), Net Carbohydrates: 4.27g (1.55%), Sugar: 3.47g (3.86%), Cholesterol: 4.07mg (1.36%), Sodium: 11.8mg (0.51%), Alcohol: 0g (0%), Alcohol %: 0% (100%), Protein: 0.13g (0.26%)