

Spritz Cookies III

 Vegetarian

READY IN



45 min.

SERVINGS



72

CALORIES



59 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon almond extract
- ☐ 1 cup butter
- ☐ 72 candied cherries green red quartered
- ☐ 0.7 cup confectioners' sugar sifted
- ☐ 1 eggs
- ☐ 1 egg yolk
- ☐ 2.8 cups flour all-purpose sifted

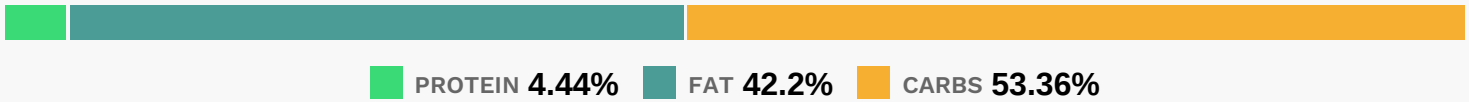
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Cream together butter and confectioner's sugar in bowl until light and fluffy, using electric mixer at medium speed. Beat in egg, egg yolk and almond extract; blend well.
- ☐ Gradually stir flour into creamed mixture, mixing well.
- ☐ Fit flower crown design into cookie press.
- ☐ Place 1/2 of the dough in cookie press at a time, forcing dough through press, about 1 inch apart, on ungreased baking sheets.
- ☐ Place 1/4 of a red or green candied cherry in center of each.
- ☐ Bake in 400 degrees F (200 degrees C) oven 7-10 minutes or until set but not browned.
- ☐ Remove from baking sheets; cool on racks.

Nutrition Facts



Properties

Glycemic Index:1.74, Glycemic Load:2.64, Inflammation Score:-1, Nutrition Score:0.88521738285604%

Nutrients (% of daily need)

Calories: 58.54kcal (2.93%), Fat: 2.74g (4.22%), Saturated Fat: 1.67g (10.44%), Carbohydrates: 7.79g (2.6%), Net Carbohydrates: 7.63g (2.77%), Sugar: 2.97g (3.3%), Cholesterol: 11.75mg (3.92%), Sodium: 21.38mg (0.93%), Alcohol: 0.02g (100%), Alcohol %: 0.17% (100%), Protein: 0.65g (1.3%), Selenium: 1.98µg (2.83%), Vitamin B1: 0.04mg (2.56%), Folate: 9.48µg (2.37%), Vitamin B2: 0.03mg (1.71%), Vitamin A: 85.69IU (1.71%), Manganese: 0.03mg (1.65%), Vitamin B3: 0.28mg (1.42%), Iron: 0.24mg (1.34%)