



Sugar Cookies With Almond Frosting

 Vegetarian

READY IN



45 min.

SERVINGS



60

CALORIES



258 kcal

DESSERT

Ingredients

- 1 teaspoon almond extract
- 1.5 teaspoons almond extract
- 60 servings jordan almonds for topping
- 0.5 teaspoon baking soda
- 1.8 cups confectioners' sugar sifted
- 1 large eggs at room temperature
- 2 cups flour all-purpose
- 1 cup granulated sugar

- 0.5 teaspoon salt
- 1 pinch salt
- 1 stick butter unsalted at room temperature
- 2 sticks butter unsalted at room temperature
- 1 teaspoon vanilla extract
- 1.5 teaspoons vanilla extract

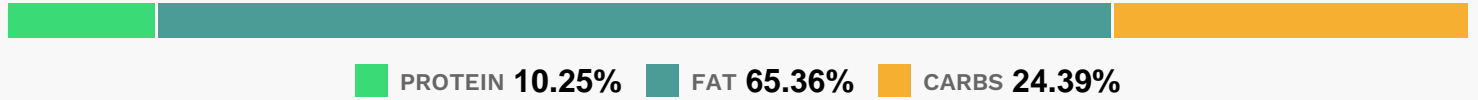
Equipment

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

Directions

- Whisk the flour, baking soda and salt in a medium bowl. Beat the butter and granulated sugar in a stand mixer fitted with the paddle attachment on medium speed until fluffy. Beat in the egg, then beat in the vanilla and almond extracts. Reduce the mixer speed to low; add the flour mixture and beat until combined. Cover and chill 1 hour.
- Preheat the oven to 350 degrees F. Line 2 baking sheets with parchment paper. Scoop 1-inch mounds of dough onto the prepared baking sheets, about 2 1/2 inches apart; flatten the mounds with your fingers.
- Bake until the cookies are golden around the edges, about 10 minutes.
- Let the cookies cool 10 minutes on the baking sheets, then transfer to racks to cool completely.
- Make the frosting: Beat the butter, almond and vanilla extracts, and salt in a stand mixer fitted with the paddle attachment on medium speed until light and fluffy.
- Add the confectioners' sugar and beat until smooth and creamy.
- Transfer to a piping bag fitted with a small star tip. Pipe the frosting onto the cooled cookies and top with nonpareils or Jordan almonds.

Nutrition Facts



Properties

Glycemic Index:2.58, Glycemic Load:4.9, Inflammation Score:-5, Nutrition Score:10.276956655409%

Flavonoids

Cyanidin: 0.74mg, Cyanidin: 0.74mg, Cyanidin: 0.74mg, Cyanidin: 0.74mg Catechin: 0.38mg, Catechin: 0.38mg, Catechin: 0.38mg, Catechin: 0.38mg Epigallocatechin: 0.78mg, Epigallocatechin: 0.78mg, Epigallocatechin: 0.78mg, Epigallocatechin: 0.78mg Epicatechin: 0.18mg, Epicatechin: 0.18mg, Epicatechin: 0.18mg, Epicatechin: 0.18mg Eriodictyol: 0.08mg, Eriodictyol: 0.08mg, Eriodictyol: 0.08mg, Eriodictyol: 0.08mg Naringenin: 0.13mg, Naringenin: 0.13mg, Naringenin: 0.13mg Isorhamnetin: 0.79mg, Isorhamnetin: 0.79mg, Isorhamnetin: 0.79mg, Isorhamnetin: 0.79mg Kaempferol: 0.12mg, Kaempferol: 0.12mg, Kaempferol: 0.12mg, Kaempferol: 0.12mg Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg

Nutrients (% of daily need)

Calories: 257.98kcal (12.9%), Fat: 19.68g (30.28%), Saturated Fat: 4.07g (25.47%), Carbohydrates: 16.52g (5.51%), Net Carbohydrates: 12.66g (4.6%), Sugar: 8.11g (9.02%), Cholesterol: 15.25mg (5.08%), Sodium: 31.47mg (1.37%), Alcohol: 0.11g (100%), Alcohol %: 0.3% (100%), Protein: 6.94g (13.89%), Vitamin E: 7.82mg (52.15%), Manganese: 0.72mg (35.77%), Vitamin B2: 0.37mg (21.76%), Magnesium: 82.17mg (20.54%), Copper: 0.32mg (15.86%), Fiber: 3.86g (15.45%), Phosphorus: 151.83mg (15.18%), Calcium: 83.27mg (8.33%), Iron: 1.33mg (7.37%), Vitamin B3: 1.34mg (6.68%), Zinc: 0.98mg (6.55%), Potassium: 227.5mg (6.5%), Vitamin B1: 0.09mg (6.32%), Folate: 21.39µg (5.35%), Selenium: 3µg (4.28%), Vitamin A: 145.99IU (2.92%), Vitamin B6: 0.04mg (2.23%), Vitamin B5: 0.18mg (1.78%)