



## Swedish Dream Cookies (drommar)

 Vegetarian

READY IN



120 min.

SERVINGS



72

CALORIES



57 kcal

DESSERT

### Ingredients

- 1.3 cups sugar
- 2 cups flour all-purpose
- 0.5 teaspoon salt
- 1 cup butter unsalted softened
- 1.5 cups coconut sweetened flaked
- 0.5 teaspoon almond extract
- 1 teaspoon frangelico (also called baker's ammonium) crushed
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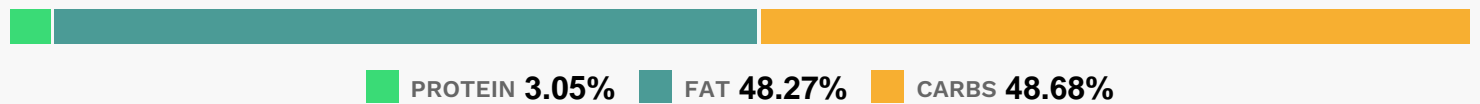
## Equipment

- baking sheet
- oven
- plastic wrap
- hand mixer

## Directions

- Sift together flour and salt.
- Beat together butter and sugar with an electric mixer until pale and fluffy. Beat in ammonium carbonate and almond extract until combined well.
- Mix in flour mixture at low speed just until blended, then stir in coconut. Form dough into a disk and chill, wrapped in plastic wrap, until firm, about 1 hour.
- Preheat oven to 300°F.
- Roll dough into 1-inch balls and arrange 1 inch apart on greased baking sheets.
- Bake cookies in batches in upper third of oven until pale golden around edges, 18 to 22 minutes.
- Transfer cookies to a rack to cool.

## Nutrition Facts



## Properties

Glycemic Index:2.02, Glycemic Load:4.34, Inflammation Score:-1, Nutrition Score:0.75739131025646%

## Nutrients (% of daily need)

Calories: 56.77kcal (2.84%), Fat: 3.1g (4.77%), Saturated Fat: 2.09g (13.08%), Carbohydrates: 7.03g (2.34%), Net Carbohydrates: 6.76g (2.46%), Sugar: 4.13g (4.59%), Cholesterol: 6.78mg (2.26%), Sodium: 21.65mg (0.94%), Alcohol: 0.01g (100%), Alcohol %: 0.1% (100%), Protein: 0.44g (0.88%), Selenium: 1.51µg (2.16%), Manganese: 0.04mg (2.05%), Vitamin B1: 0.03mg (1.85%), Folate: 6.5µg (1.63%), Vitamin A: 78.79IU (1.58%), Vitamin B2: 0.02mg (1.13%), Vitamin B3: 0.22mg (1.09%), Fiber: 0.27g (1.08%), Iron: 0.19mg (1.06%)