



Vanilla Almond Butter Cookies



Vegetarian



Popular

READY IN



45 min.

SERVINGS



30

CALORIES



244 kcal

DESSERT

Ingredients

- ☐ 0.5 tsp almond extract pure
- ☐ 4 tsp double-acting baking powder
- ☐ 2 eggs
- ☐ 4 Tbsp milk
- ☐ 1 tsp salt
- ☐ 2 cup butter salted (NOT margarine – I use butter)
- ☐ 1.5 cup sugar
- ☐ 6 cups unbleached flour

☐ 3 tsp vanilla

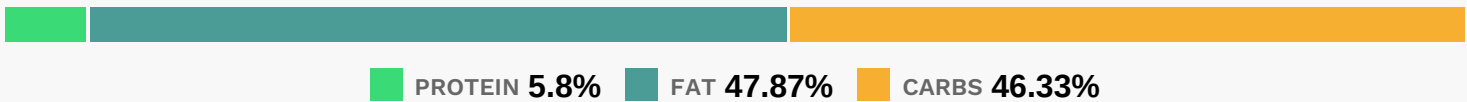
Equipment

☐ oven

Directions

- ☐ Combine flour, backing powder and salt and set aside. Cream sugar and butter, then add eggs and extracts. Slowly add the flour mixture and beat until combined.
- ☐ Roll out and cut (see my video tutorial for
- ☐ Rolling Cookie Dough)
- ☐ Bake in preheated oven at 350° for 10–12 mins Decorate with royal icing or fondant.

Nutrition Facts



Properties

Glycemic Index:10.57, Glycemic Load:18.92, Inflammation Score:-3, Nutrition Score:3.0934782442839%

Nutrients (% of daily need)

Calories: 244.39kcal (12.22%), Fat: 13.06g (20.1%), Saturated Fat: 7.97g (49.8%), Carbohydrates: 28.45g (9.48%), Net Carbohydrates: 27.85g (10.13%), Sugar: 10.24g (11.37%), Cholesterol: 43.69mg (14.56%), Sodium: 245.41mg (10.67%), Alcohol: 0.17g (100%), Alcohol %: 0.38% (100%), Protein: 3.56g (7.12%), Selenium: 11.08µg (15.82%), Manganese: 0.2mg (10.03%), Vitamin A: 397.76IU (7.96%), Phosphorus: 49.18mg (4.92%), Calcium: 47.73mg (4.77%), Vitamin E: 0.48mg (3.22%), Folate: 10.08µg (2.52%), Copper: 0.05mg (2.44%), Fiber: 0.6g (2.4%), Vitamin B2: 0.04mg (2.28%), Iron: 0.35mg (1.96%), Magnesium: 7.37mg (1.84%), Zinc: 0.27mg (1.83%), Vitamin B5: 0.18mg (1.79%), Vitamin B1: 0.02mg (1.54%), Vitamin B3: 0.26mg (1.31%), Vitamin K: 1.15µg (1.09%), Potassium: 36.74mg (1.05%), Vitamin B12: 0.06µg (1.04%)