



## Witches' Brooms

READY IN



45 min.

SERVINGS



48

CALORIES



116 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

## Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 2 cups brown sugar packed
- ☐ 1 cup butter softened
- ☐ 48 servings celery stalks
- ☐ 2 eggs beaten
- ☐ 4.5 cups flour all-purpose
- ☐ 1 teaspoon lemon extract
- ☐ 0.5 cup milk

☐ 1 teaspoon vanilla extract

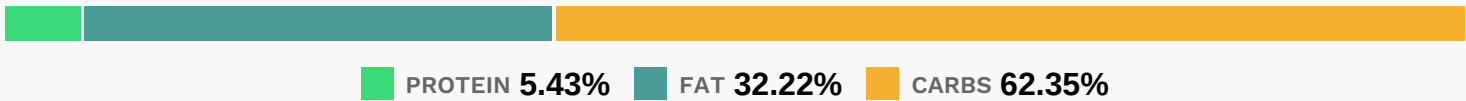
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wax paper

Directions

- ☐ In a large bowl, combine all ingredients except sticks and garnish; mix well. Cover; refrigerate for one hour.
- ☐ Roll out dough 1/2 inch thick on a floured surface.
- ☐ Cut out triangle shapes.
- ☐ Place on greased and floured cookie sheet with cookie stick tucked underneath.
- ☐ Add strip of dough at top of triangle.
- ☐ Bake at 350 degrees for 10 minutes, or until golden around edges. Cool for one minute before removing from baking sheets; cool completely on wax paper. Pipe cooled cookies with frosting.
- ☐ Sprinkle with orange sugar.

Nutrition Facts



Properties

Glycemic Index:4.94, Glycemic Load:6.56, Inflammation Score:-2, Nutrition Score:2.3043478346713%

Flavonoids

Apigenin: 0.03mg, Apigenin: 0.03mg, Apigenin: 0.03mg, Apigenin: 0.03mg Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg

Nutrients (% of daily need)

Calories: 116.11kcal (5.81%), Fat: 4.18g (6.43%), Saturated Fat: 0.91g (5.71%), Carbohydrates: 18.2g (6.07%), Net Carbohydrates: 17.86g (6.5%), Sugar: 9.08g (10.08%), Cholesterol: 7.13mg (2.37%), Sodium: 92.24mg (4.01%), Alcohol: 0.03g (100%), Alcohol %: 0.12% (100%), Protein: 1.59g (3.17%), Selenium: 4.7µg (6.71%), Vitamin B1: 0.09mg (6.32%), Folate: 22.81µg (5.7%), Manganese: 0.09mg (4.38%), Vitamin B2: 0.07mg (4.25%), Vitamin A: 187.67IU (3.75%), Iron: 0.66mg (3.67%), Vitamin B3: 0.71mg (3.55%), Calcium: 25.14mg (2.51%), Phosphorus: 24.2mg (2.42%), Fiber: 0.33g (1.33%), Vitamin E: 0.18mg (1.18%), Copper: 0.02mg (1.15%), Vitamin B5: 0.11mg (1.07%), Magnesium: 4.24mg (1.06%), Potassium: 35.82mg (1.02%)