



Wonderful Almond Fingers

READY IN



40 min.

SERVINGS



60

CALORIES



48 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 1 teaspoon almond extract
- 1 teaspoon double-acting baking powder
- 2 tablespoons butter
- 1 eggs
- 1 egg yolk
- 1.6 cups flour all-purpose
- 1 tablespoon milk
- 0.3 teaspoon salt
- 6 ounce bittersweet chocolate chopped

- 1 teaspoon vanilla extract
- 1 cup sugar white

Equipment

- bowl
- frying pan
- baking sheet
- oven
- microwave
- pastry bag

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.
- In a large bowl, cream together unsalted butter and sugar. Beat in the egg and egg yolk one at a time, then stir in the vanilla and almond extracts.
- Combine the flour, baking powder and salt; gradually stir into the sugar mixture until smoothly blended. Fill a large pastry bag fitted with a 3/4 inch round tip. A large freezer storage bag with one of the corners snipped off will also work.
- Pipe dough into 2 inch long logs using a side to side squiggle motion. Space cookies at least 2 inches apart.
- Place cookie sheets with cookies into the freezer for a couple of minutes to harden.
- Bake for 15 minutes in the preheated oven, or until cookies are lightly browned. Cool for a few minutes on the baking sheets, then remove to wire racks to cool completely.
- In the microwave or in a metal bowl over a pan of simmering water, melt chocolate and 2 tablespoons of butter, stirring frequently until smooth.
- Remove from heat and stir in the milk. Dip both ends of the cooled cookies into the chocolate and place them onto waxed paper to set.

Nutrition Facts



PROTEIN 5.69% **FAT 31.56%** **CARBS 62.75%**

Properties

Glycemic Index:5.42, Glycemic Load:4.22, Inflammation Score:-1, Nutrition Score:1.0721738953953%

Nutrients (% of daily need)

Calories: 47.5kcal (2.38%), Fat: 1.67g (2.56%), Saturated Fat: 0.93g (5.79%), Carbohydrates: 7.45g (2.48%), Net Carbohydrates: 7.13g (2.59%), Sugar: 4.41g (4.9%), Cholesterol: 7.17mg (2.39%), Sodium: 21.43mg (0.93%), Alcohol: 0.05g (100%), Alcohol %: 0.5% (100%), Protein: 0.68g (1.35%), Manganese: 0.06mg (3.08%), Selenium: 1.81µg (2.58%), Copper: 0.04mg (2.07%), Iron: 0.37mg (2.04%), Vitamin B1: 0.03mg (1.9%), Folate: 6.99µg (1.75%), Phosphorus: 15.48mg (1.55%), Magnesium: 5.91mg (1.48%), Vitamin B2: 0.02mg (1.43%), Fiber: 0.32g (1.27%), Vitamin B3: 0.23mg (1.13%)