

## CINNAMON BUTTER COOKIES



Low protein diet



Dessert



HSJDBCN

Kcal

Hypercaloric



### Nutritional Values (per serving)

- Protein (brut) (g): 0.92g (Kcal 0.6%)
- Lipids total (g): 22g (Kcal 36%):
- Carbohydrates (g) 81.5 g (Kcal 61 %)
- Energy (Kcal): 532
- Polyunsaturates (g): 0.7
- Tryptophane (mg): 2.7
- Leucine (mg): 20.7
- Lysine (mg) 17.5
- Methionine (mg): 5.3
- Phenylalanine (mg): 10.2

### Translation

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### INGREDIENTS

#### Recipe for 4

- 150g brown sugar
- 90g salted butter
- 50cc milk substitute Loprofin
- 5g cinnamon powder
- 2g ginger powder
- 5g baking powder

### METHOD

- Gently heat the butter until creamy in a microwave or bainmarie.
- In a mixing bowl, beat the butter and sugar until smooth. Little by little, add the flour, the milk substitute, cinnamon, ginger and baking powder, stirring all the time.
- Roll out the dough and cut with cookie cutters.
- Prepare an oven tray with greaseproof paper and lay out the cookies on it.
- Bake the cookies at 185°C for 10-15 minutes.
- When the cookies are ready, serve sprinkled with sugar.