

# French Snowball Cookies



## INGREDIENTS

	Grams	Usage Levels (%)
Flour, cake	1350	37.04
Almond powder	680	18.66
<b>Butter</b>	<b>550</b>	<b>15.09</b>
Fat, hydrogenated	550	15.09
Sugar	200	5.49
<b>Lactose</b>	<b>200</b>	<b>5.49</b>
<b>Sweet whey powder</b>	<b>70</b>	<b>1.92</b>
Rum	40	1.10
Salt	5	0.14
<b>Total</b>		<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	500kcal
<b>Total Fat</b>	28g
Saturated Fat	9g
Trans Fat	4g
Cholesterol	25mg
<b>Total Carbohydrates</b>	58g
Dietary Fiber	2g
Sugars	33g
<b>Protein</b>	6g
Calcium	58mg
Magnesium	46mg
Phosphorus	111mg
Potassium	170mg
Sodium	125mg
Iron	3mg
Vitamin A	291IU
Vitamin C	0mg

## PREPARATION

- Bake almond powder and cake flour at 120°C (250°F) for 20 minutes.**
- Mix together with the rest of the ingredients and freeze for 20 minutes. Lamine and roll dough into individually sized round shapes and freeze for another 15 minutes.**
- Bake at surface temperature of 170°C (340°F) and bottom temperature of 160°C (320°F) for 5 minutes. Shut off the surface temperature and bake at bottom temperature of 160°C (320°F) for 13 minutes.**
- Cool and sprinkle with powdered sugar.**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on [ThinkUSAdairy.org](http://ThinkUSAdairy.org) including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product. [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed by International School of Baking. ©2014 U.S. Dairy Export Council.