

Swedish Cream Wafers

Yield: 60 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/traditional-swedish-cream-recipe>

Ingredients:

- 1 cup butter softened
- 1/3 cup heavy whipping cream
- 2 cups all purpose flour sifted
- 1/3 cup granulated sugar for decoration, optional
- 1/4 cup butter softened
- 3/4 cup confectioners sugar sifted
- 1 egg yolk
- 1 teaspoon vanilla extract
- 2 drops red food coloring

Nutrition:

1. Calories: 70 calories
2. Carbohydrate: 6 grams
3. Cholesterol: 15 milligrams
4. Fat: 4.5 grams
5. Protein: 1 grams
6. SaturatedFat: 2.5 grams
7. Sodium: 30 milligrams
8. Sugar: 3 grams

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