



## Angel Cookies

READY IN



45 min.

SERVINGS



1

CALORIES



2506 kcal

DESSERT

## Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 0.3 cup butter softened
- ☐ 2 large eggs
- ☐ 2 cups flour all-purpose
- ☐ 0.5 teaspoon salt
- ☐ 0.3 cup shortening
- ☐ 0.8 cup sugar
- ☐ 1 teaspoon vanilla extract

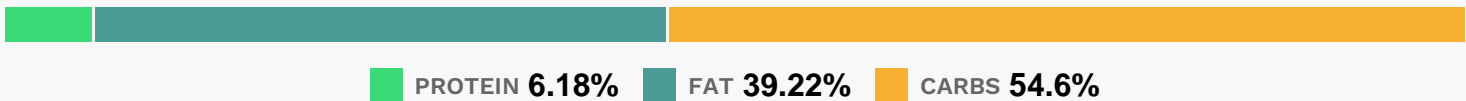
# Equipment

- ☐ baking sheet
- ☐ oven
- ☐ hand mixer
- ☐ cookie cutter

# Directions

- ☐ Combine flour, baking powder, and salt; set aside.
- ☐ Beat butter, shortening, and sugar at medium speed with an electric mixer until blended.
- ☐ Add eggs, 1 at a time, beating until blended after each addition. Stir in lemon rind, if desired, and vanilla extract.
- ☐ Add flour mixture to sugar mixture, beating until blended. Cover and chill 8 hours.
- ☐ Roll dough to 1/4-inch thickness on a lightly floured surface; cut with a 3-inch angel cookie cutter.
- ☐ Place on lightly greased baking sheets.
- ☐ Bake at 350 for 8 minutes or just until edges begin to brown.
- ☐ Remove to wire racks to cool. Decorate as desired with Buttercream Frosting.
- ☐ \*1 can of ready-to-spread cream cheese frosting may be substituted.

# Nutrition Facts



# Properties

Glycemic Index:287.09, Glycemic Load:244.78, Inflammation Score:-9, Nutrition Score:45.55086952707%

# Nutrients (% of daily need)

Calories: 2506.21kcal (125.31%), Fat: 109.72g (168.79%), Saturated Fat: 45.5g (284.37%), Carbohydrates: 343.65g (114.55%), Net Carbohydrates: 336.89g (122.5%), Sugar: 151.29g (168.09%), Cholesterol: 494.01mg (164.67%), Sodium: 2526.55mg (109.85%), Alcohol: 1.38g (100%), Alcohol %: 0.28% (100%), Protein: 38.91g (77.82%), Selenium: 116.94µg (167.05%), Vitamin B1: 2.02mg (134.4%), Folate: 506.2µg (126.55%), Vitamin B2: 1.74mg (102.56%),

Manganese: 1.75mg (87.6%), Iron: 14.37mg (79.83%), Vitamin B3: 14.88mg (74.38%), Phosphorus: 657.14mg (65.71%), Calcium: 580.37mg (58.04%), Vitamin A: 1958.18IU (39.16%), Vitamin E: 5.66mg (37.72%), Vitamin K: 32.29µg (30.75%), Vitamin B5: 3.04mg (30.4%), Fiber: 6.77g (27.06%), Copper: 0.45mg (22.35%), Zinc: 3.11mg (20.76%), Magnesium: 70.81mg (17.7%), Vitamin B12: 0.99µg (16.44%), Vitamin B6: 0.28mg (14.16%), Vitamin D: 2µg (13.33%), Potassium: 429.88mg (12.28%)