



Angel Sugar Cookies

 Vegetarian  Gluten Free  Low Fod Map

READY IN



21 min.

SERVINGS



18

CALORIES



189 kcal

DESSERT

Ingredients

- 1 teaspoon baking soda
- 2 sticks butter softened
- 1 cup canola oil
- 1 teaspoon cream of tartar
- 1 cup powdered sugar
- 1 teaspoon salt
- 1 cup sugar for sprinkling
- 1 teaspoon vanilla extract

2 eggs whole

Equipment

baking sheet

oven

mixing bowl

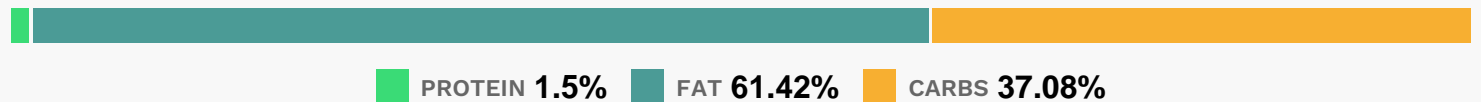
Directions

Preheat oven to 350 degrees F. In a large mixing bowl, cream together eggs, oil, butter, sugars, and vanilla.

Add remaining ingredients and mix well. Cover and refrigerate dough one hour. Using a cookie scoop, drop balls of dough onto an ungreased cookie sheet. Smear a dab of butter all over the bottom of a glass, then dip the glass in granulated sugar. Use the glass to flatten each ball of dough, dipping again into the sugar each time. Repeat until all are flattened.

Bake for 9 to 11 minutes, until cookies are just barely turning brown. Don't overbrown! Allow to cool before eating. Cookies are ultra crumbly!

Nutrition Facts



Properties

Glycemic Index:6.67, Glycemic Load:7.76, Inflammation Score:-2, Nutrition Score:1.1930434886852%

Nutrients (% of daily need)

Calories: 188.8kcal (9.44%), Fat: 13.17g (20.26%), Saturated Fat: 6.79g (42.44%), Carbohydrates: 17.89g (5.96%), Net Carbohydrates: 17.89g (6.51%), Sugar: 17.66g (19.63%), Cholesterol: 45.18mg (15.06%), Sodium: 278.02mg (12.09%), Alcohol: 0.08g (100%), Alcohol %: 0.2% (100%), Protein: 0.72g (1.45%), Vitamin A: 340.16IU (6.8%), Vitamin E: 0.78mg (5.19%), Vitamin K: 2.67µg (2.54%), Selenium: 1.73µg (2.48%), Vitamin B2: 0.03mg (1.78%), Phosphorus: 12.72mg (1.27%), Potassium: 37.97mg (1.08%), Vitamin B12: 0.06µg (1.08%)