



Another Secret Ingredient Sugar Cookie



Vegetarian



Dairy Free

READY IN



45 min.

SERVINGS



24

CALORIES



80 kcal

DESSERT

Ingredients

- ☐ 0.3 teaspoon baking soda
- ☐ 0.5 cup butter crisco flavored
- ☐ 0.5 teaspoon cream of tartar
- ☐ 2 tablespoons eggs
- ☐ 5.5 ounces bleached flour (unbleached okay)
- ☐ 0.1 teaspoon pineapple extract
- ☐ 0.3 teaspoon salt
- ☐ 0.5 cup tablespoons imperial brand sugar

- ☐ 1 teaspoon vanilla extract
- ☐ 2 tablespoons water

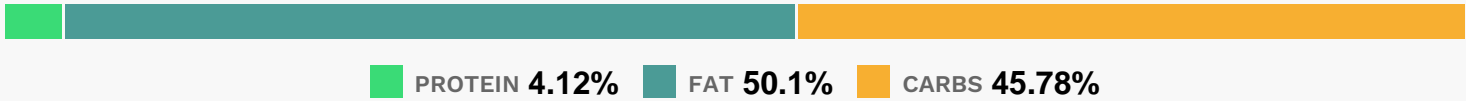
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ hand mixer
- ☐ aluminum foil

Directions

- ☐ Preheat oven to 350°F. Line a baking sheet with nonstick foil or parchment paper. With an electric mixer, beat the Crisco and the sugar until creamy. Beat in the water and the 2 tablespoons of lightly beaten egg. Beat in the vanilla and the pineapple extract. Scrape sides of bowl.
- ☐ Add the salt, baking soda and cream of tartar and stir until blended.
- ☐ Add the flour and stir just until blended. Shape the dough into balls about 1 inch in diameter and arrange on the baking sheet. Press down with bottom of a spice jar or shot glass.
- ☐ Sprinkle with sugar.
- ☐ Bake 11–12 minutes or until the cookies just start to turn brown around the edges

Nutrition Facts



Properties

Glycemic Index:8.49, Glycemic Load:6.5, Inflammation Score:-1, Nutrition Score:1.2156521694978%

Nutrients (% of daily need)

Calories: 79.86kcal (3.99%), Fat: 4.47g (6.87%), Saturated Fat: 1.12g (6.98%), Carbohydrates: 9.18g (3.06%), Net Carbohydrates: 9g (3.27%), Sugar: 4.2g (4.67%), Cholesterol: 4.58mg (1.53%), Sodium: 37.83mg (1.64%), Alcohol:

0.06g (100%), Alcohol %: 0.41% (100%), Protein: 0.83g (1.65%), Selenium: 2.61µg (3.72%), Vitamin B1: 0.05mg (3.49%), Folate: 12.47µg (3.12%), Manganese: 0.05mg (2.28%), Vitamin B2: 0.04mg (2.28%), Vitamin K: 2.3µg (2.19%), Vitamin B3: 0.39mg (1.93%), Vitamin E: 0.28mg (1.86%), Iron: 0.33mg (1.84%)