



Basic Icebox Sugar Cookies

 Dairy Free

READY IN



45 min.

SERVINGS



24

CALORIES



58 kcal

DESSERT

Ingredients

- 0.3 teaspoon baking soda
- 1 large egg whites
- 1 cup flour all-purpose
- 4 tablespoons butter softened
- 0.1 teaspoon salt
- 0.7 cup sugar
- 1 teaspoon vanilla extract

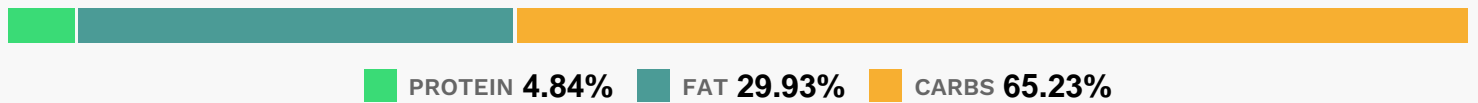
Equipment

- bowl
- frying pan
- baking sheet
- oven
- blender
- wax paper

Directions

- Combine the first 3 ingredients in a bowl, and set aside. Beat margarine at medium speed of a mixer until light and fluffy. Gradually add sugar, beating at medium speed of a mixer until well-blended.
- Add vanilla and egg white, and beat well.
- Add flour mixture, and stir until well-blended. Turn dough out onto wax paper, and shape into a 6-inch log. Wrap log in wax paper, and freeze for 3 hours or until very firm.
- Preheat oven to 35
- Cut log into 24 (1/4-inch) slices, and place slices 1 inch apart on a baking sheet coated with cooking spray.
- Bake at 350 for 8 to 10 minutes.
- Remove from pan, and cool on wire racks.

Nutrition Facts



Properties

Glycemic Index:6.05, Glycemic Load:6.75, Inflammation Score:-1, Nutrition Score:0.87565217717834%

Nutrients (% of daily need)

Calories: 58.32kcal (2.92%), Fat: 1.95g (3%), Saturated Fat: 0.4g (2.49%), Carbohydrates: 9.56g (3.19%), Net Carbohydrates: 9.42g (3.43%), Sugar: 5.59g (6.21%), Cholesterol: 0mg (0%), Sodium: 47.97mg (2.09%), Alcohol: 0.06g (100%), Alcohol %: 0.49% (100%), Protein: 0.71g (1.42%), Selenium: 2.07µg (2.96%), Vitamin B1: 0.04mg (2.75%), Folate: 9.61µg (2.4%), Vitamin B2: 0.03mg (1.99%), Manganese: 0.04mg (1.82%), Vitamin A: 83.46IU (1.67%), Vitamin B3: 0.31mg (1.55%), Iron: 0.25mg (1.37%)