

Basic Sugar Cookies

READY IN



45 min.

SERVINGS



36

CALORIES



54 kcal

DESSERT

Ingredients

- 0.5 cup butter
- 2 cups basic cookie mix
- 1 eggs
- 1 teaspoon vanilla extract

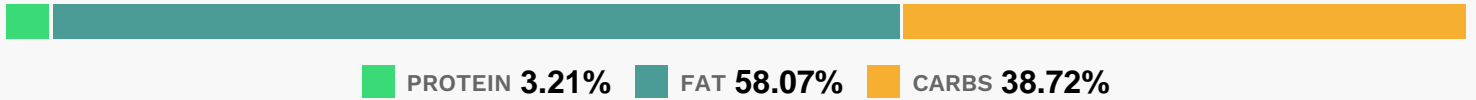
Equipment

- baking sheet
- oven

Directions

- Melt butter over low heat and add to 2 cups Basic Cookie
- Mix.
- Lightly beat the egg and add to mixture. Stir in vanilla and mix well.
- With lightly floured hands shape into 1 inch balls and arrange about 2 inches apart on a greased cookie sheet.
- Bake at 350 degrees F (180 degrees C) for 12 to 15 minutes until golden.
- Cool a couple of minutes before removing from cookie sheet to racks to complete cooling.

Nutrition Facts



Properties

Glycemic Index:1.39, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.28913043463684%

Nutrients (% of daily need)

Calories: 53.67kcal (2.68%), Fat: 3.4g (5.23%), Saturated Fat: 1.76g (10.99%), Carbohydrates: 5.1g (1.7%), Net Carbohydrates: 4.93g (1.79%), Sugar: 3.16g (3.51%), Cholesterol: 11.33mg (3.78%), Sodium: 29.02mg (1.26%), Alcohol: 0.04g (100%), Alcohol %: 0.43% (100%), Protein: 0.42g (0.84%), Vitamin A: 85.39IU (1.71%)