



Basic Sugar Cookies - Tried and True Since 1960

 Vegetarian

READY IN



165 min.

SERVINGS



48

CALORIES



81 kcal

DESSERT

Ingredients

- ☐ 1 cup butter at room temperature
- ☐ 2 eggs at room temperature
- ☐ 0.3 teaspoon salt
- ☐ 3 cups self-rising flour
- ☐ 1.5 teaspoons vanilla extract
- ☐ 1 cup sugar white to taste

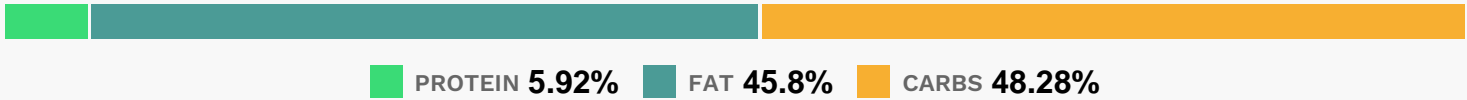
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ rolling pin

Directions

- ☐ Mix self-rising flour, butter, sugar, eggs, vanilla extract, and salt thoroughly in a bowl; beat at least 5 minutes. Refrigerate dough at least 2 hours to overnight.
- ☐ Preheat oven to 275 degrees F (135 degrees C).
- ☐ Roll dough out on a floured work surface using a lightly floured rolling pin; cut cookies out with cutters.
- ☐ Place cookies onto baking sheets.
- ☐ Bake in the preheated oven until cookie bottoms are lightly golden brown, about 15 minutes.

Nutrition Facts



Properties

Glycemic Index:3.9, Glycemic Load:6.58, Inflammation Score:-1, Nutrition Score:0.959130444460442%

Nutrients (% of daily need)

Calories: 81.13kcal (4.06%), Fat: 4.15g (6.39%), Saturated Fat: 2.51g (15.67%), Carbohydrates: 9.85g (3.28%), Net Carbohydrates: 9.66g (3.51%), Sugar: 4.21g (4.68%), Cholesterol: 16.99mg (5.66%), Sodium: 45.33mg (1.97%), Alcohol: 0.04g (100%), Alcohol %: 0.29% (100%), Protein: 1.21g (2.41%), Selenium: 3.74µg (5.34%), Manganese: 0.06mg (3.14%), Vitamin A: 128.24IU (2.56%), Phosphorus: 12.35mg (1.24%), Vitamin E: 0.16mg (1.07%)