



Best No-Roll Sugar Cookies

 Vegetarian

READY IN



65 min.

SERVINGS



48

CALORIES



75 kcal

DESSERT

Ingredients

- 1 cup granulated sugar
- 1 cup butter softened
- 1 teaspoon vanilla
- 0.1 teaspoon nutmeg
- 1 eggs
- 2.3 cups flour all-purpose
- 0.5 teaspoon baking soda
- 1 serving granulated sugar

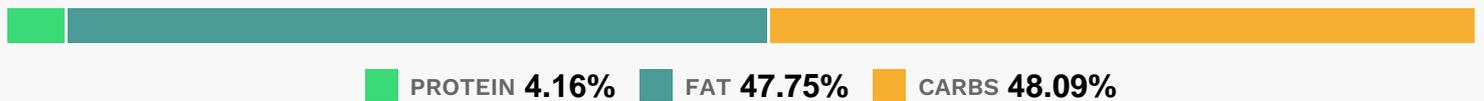
Equipment

- bowl
- baking sheet
- baking paper
- oven
- wire rack
- hand mixer

Directions

- Heat oven to 375°F. Line cookie sheets with cooking parchment paper; set aside.
- In large bowl, beat 1 cup granulated sugar and butter with electric mixer on low speed or with spoon until light and fluffy. Stir in vanilla, nutmeg and egg. Stir in flour and baking soda. Shape dough by teaspoonfuls into balls.
- Place 2 inches apart on lined cookie sheets. Flatten slightly with bottom of glass dipped in sugar.
- Bake 9 to 11 minutes or until set.
- Remove from cookie sheets to cooling rack. Cool completely, about 20 minutes. Store covered in airtight container.

Nutrition Facts



Properties

Glycemic Index:6.98, Glycemic Load:6.44, Inflammation Score:-1, Nutrition Score:1.1060869599814%

Nutrients (% of daily need)

Calories: 74.61kcal (3.73%), Fat: 4g (6.15%), Saturated Fat: 2.47g (15.44%), Carbohydrates: 9.06g (3.02%), Net Carbohydrates: 8.89g (3.23%), Sugar: 4.44g (4.94%), Cholesterol: 13.58mg (4.53%), Sodium: 43.28mg (1.88%), Alcohol: 0.03g (100%), Alcohol %: 0.22% (100%), Protein: 0.78g (1.57%), Selenium: 2.42µg (3.45%), Vitamin B1: 0.05mg (3.22%), Folate: 11.7µg (2.92%), Vitamin A: 123.14IU (2.46%), Vitamin B2: 0.04mg (2.16%), Manganese: 0.04mg (2.11%), Vitamin B3: 0.36mg (1.81%), Iron: 0.3mg (1.67%)