



Best No-Roll Sugar Cookies

 Dairy Free

READY IN



65 min.

SERVINGS



48

CALORIES



120 kcal

DESSERT

Ingredients

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

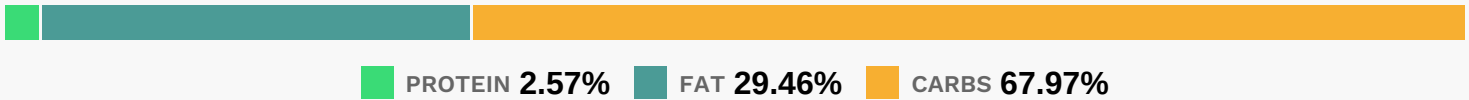
Equipment

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

Directions

- ☐ Heat oven to 375F. Line cookie sheet with Reynolds Parchment Paper; set aside.
- ☐ Beat 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 about 2 inches apart on lined cookie sheet. Flatten with bottom of glass dipped in sugar.
- ☐ Bake 9 to 11 minutes or until set.
- ☐ Remove from cookie sheet to wire rack.

Nutrition Facts



Properties

Glycemic Index:5.94, Glycemic Load:14.64, Inflammation Score:-1, Nutrition Score:1.1582608802001%

Nutrients (% of daily need)

Calories: 119.94kcal (6%), Fat: 4.01g (6.17%), Saturated Fat: 0.83g (5.18%), Carbohydrates: 20.8g (6.93%), Net Carbohydrates: 20.64g (7.5%), Sugar: 16.17g (17.96%), Cholesterol: 3.41mg (1.14%), Sodium: 57.59mg (2.5%), Alcohol: 0.03g (100%), Alcohol %: 0.13% (100%), Protein: 0.79g (1.57%), Selenium: 2.44µg (3.48%), Vitamin A: 174.12IU (3.48%), Vitamin B1: 0.05mg (3.24%), Folate: 11.6µg (2.9%), Vitamin B2: 0.04mg (2.3%), Manganese: 0.04mg (2.13%), Vitamin B3: 0.36mg (1.8%), Iron: 0.31mg (1.7%), Vitamin E: 0.16mg (1.07%)