

Big-Batch Butterscotch Cookies

 Vegetarian

READY IN



30 min.

SERVINGS



100

CALORIES



76 kcal

DESSERT

Ingredients

- 1 tablespoon double-acting baking powder
- 1.5 teaspoons baking soda
- 3 cups brown sugar packed
- 1.5 cups butter softened
- 0.5 teaspoon cream of tartar
- 3 eggs
- 5.3 cups flour all-purpose
- 1 tablespoon vanilla extract

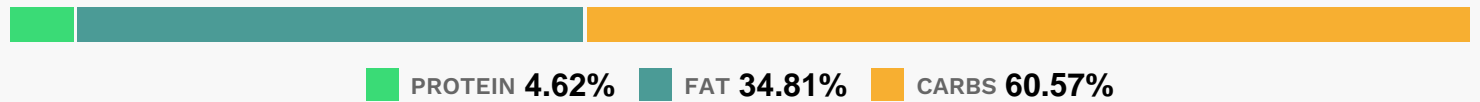
Equipment

- bowl
- baking sheet
- oven

Directions

- In a large bowl, cream butter and brown sugar until light and fluffy.
- Add eggs, one at a time, beating well after each addition. Beat in vanilla.
- Combine the flour, baking powder, baking soda and cream of tartar; gradually add to the creamed mixture and mix well (bowl will be full.)
- Drop by level tablespoonfuls 2 in. apart onto ungreased baking sheets.
- Bake at 350° for 10-12 minutes or until golden brown.
- Remove to wire racks to cool.

Nutrition Facts



Properties

Glycemic Index:2.17, Glycemic Load:3.65, Inflammation Score:-1, Nutrition Score:1.2895652263061%

Nutrients (% of daily need)

Calories: 75.75kcal (3.79%), Fat: 2.95g (4.54%), Saturated Fat: 1.8g (11.26%), Carbohydrates: 11.55g (3.85%), Net Carbohydrates: 11.38g (4.14%), Sugar: 6.44g (7.16%), Cholesterol: 12.23mg (4.08%), Sodium: 54.9mg (2.39%), Alcohol: 0.04g (100%), Alcohol %: 0.31% (100%), Protein: 0.88g (1.76%), Selenium: 2.74µg (3.92%), Vitamin B1: 0.05mg (3.48%), Folate: 12.8µg (3.2%), Manganese: 0.05mg (2.48%), Vitamin B2: 0.04mg (2.34%), Iron: 0.39mg (2.16%), Vitamin B3: 0.4mg (1.99%), Vitamin A: 92.22IU (1.84%), Calcium: 15.09mg (1.51%), Phosphorus: 13.42mg (1.34%)