



Big Crunchy Sugar Cookies

 Vegetarian

READY IN



35 min.

SERVINGS



20

CALORIES



170 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 20 servings coarse decorator sugars assorted
- ☐ 1 large eggs
- ☐ 2 cups flour all-purpose
- ☐ 1 cup granulated sugar
- ☐ 0.3 teaspoon salt
- ☐ 1 cup butter unsalted softened
- ☐ 1.5 teaspoons vanilla extract

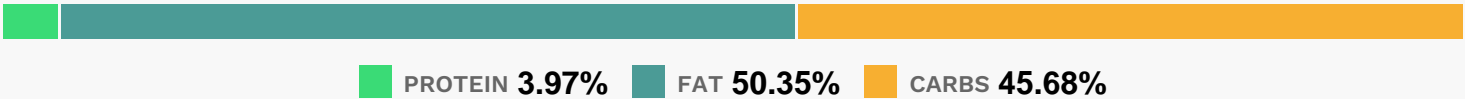
Equipment

- ☐ baking sheet
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Beat butter at medium speed with an electric mixer until creamy. Gradually add 1 cup sugar, beating until smooth.
- ☐ Add egg and vanilla, beating until blended.
- ☐ Combine flour, baking powder, and salt; gradually add to butter mixture, beating just until blended. Shape dough into a ball; cover and chill 2 hours.
- ☐ Divide dough into 3 portions. Work with 1 portion of dough at a time, storing remaining dough in refrigerator. Shape dough into 1 1/2" balls; roll each ball in decorator sugar.
- ☐ Place 2" apart on parchment-lined baking sheets. Gently press and flatten each ball of dough to 3/4" thickness.
- ☐ Bake at 375 13 to 15 minutes or until edges of cookies are lightly browned. Cool 5 minutes on baking sheets; remove to wire racks to cool.

Nutrition Facts



Properties

Glycemic Index:11.85, Glycemic Load:13.91, Inflammation Score:-2, Nutrition Score:2.4917391279469%

Nutrients (% of daily need)

Calories: 169.87kcal (8.49%), Fat: 9.6g (14.77%), Saturated Fat: 5.93g (37.05%), Carbohydrates: 19.59g (6.53%), Net Carbohydrates: 19.25g (7%), Sugar: 10.07g (11.19%), Cholesterol: 33.7mg (11.23%), Sodium: 238.63mg (10.38%), Alcohol: 0.1g (100%), Alcohol %: 0.35% (100%), Protein: 1.7g (3.41%), Selenium: 5.18µg (7.4%), Vitamin B1: 0.1mg (6.65%), Folate: 24.39µg (6.1%), Vitamin A: 297.14IU (5.94%), Vitamin B2: 0.08mg (4.66%), Manganese: 0.09mg (4.4%), Vitamin B3: 0.75mg (3.73%), Iron: 0.64mg (3.58%), Phosphorus: 23.38mg (2.34%), Vitamin E: 0.3mg (1.98%), Vitamin D: 0.22µg (1.47%), Fiber: 0.34g (1.35%), Calcium: 12.15mg (1.21%), Copper: 0.02mg (1.14%), Vitamin B5: 0.11mg (1.06%)