



## Big Soft Sugar Cookie Cakes

READY IN



25 min.

SERVINGS



18

CALORIES



466 kcal

DESSERT

### Ingredients

- 2 teaspoons double-acting baking powder
- 1 teaspoon baking soda
- 18 servings sprinkles
- 2 eggs
- 5 cups flour all-purpose
- 1 cup butter
- 1 cup milk
- 16 ounce vanilla frosting canned
- 2 cups granulated sugar white

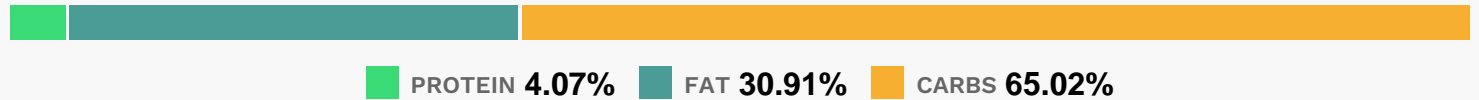
## Equipment

- bowl
- baking sheet
- oven

## Directions

- Preheat the oven to 375 degrees F (190 degrees C).
- In a large bowl, cream together the margarine and sugar until smooth. Beat in the eggs one at a time mixing well after each.
- Combine the flour, baking powder and baking soda; stir into the sugar mixture alternately with the milk. Drop by heaping tablespoonfuls onto ungreased cookie sheets. Space cookies at least 3 inches apart.
- Bake for 12 to 15 minutes in the preheated oven, or until light brown.
- Remove from cookie sheets to cool on wire racks. When completely cool, frost with vanilla frosting and sprinkle with candy sprinkles.

## Nutrition Facts



## Properties

Glycemic Index:17.67, Glycemic Load:42.39, Inflammation Score:-5, Nutrition Score:6.9773912234637%

## Nutrients (% of daily need)

Calories: 465.61kcal (23.28%), Fat: 16.06g (24.71%), Saturated Fat: 3.79g (23.71%), Carbohydrates: 76.05g (25.35%), Net Carbohydrates: 75.11g (27.31%), Sugar: 47.94g (53.27%), Cholesterol: 19.81mg (6.6%), Sodium: 286.21mg (12.44%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.76g (9.52%), Selenium: 13.69µg (19.56%), Vitamin B1: 0.29mg (19.06%), Vitamin B2: 0.3mg (17.5%), Folate: 67.98µg (17%), Manganese: 0.24mg (11.98%), Vitamin B3: 2.13mg (10.63%), Vitamin A: 499.46IU (9.99%), Iron: 1.8mg (9.98%), Phosphorus: 78.05mg (7.8%), Vitamin E: 0.86mg (5.7%), Calcium: 55.5mg (5.55%), Fiber: 0.94g (3.75%), Vitamin K: 3.44µg (3.27%), Vitamin B5: 0.3mg (3.02%), Copper: 0.06mg (2.76%), Magnesium: 10.6mg (2.65%), Zinc: 0.38mg (2.54%), Potassium: 78.63mg (2.25%), Vitamin B12: 0.13µg (2.16%), Vitamin B6: 0.03mg (1.65%), Vitamin D: 0.25µg (1.65%)