

Brown Rim Cookies



Vegetarian



Dairy Free

READY IN



20 min.

SERVINGS



60

CALORIES



120 kcal

DESSERT

Ingredients

- ☐ 2 cups butter shortening flavored
- ☐ 4 eggs
- ☐ 5 cups flour all-purpose
- ☐ 2 teaspoons salt
- ☐ 2 teaspoons vanilla extract
- ☐ 1.3 cups sugar white

Equipment

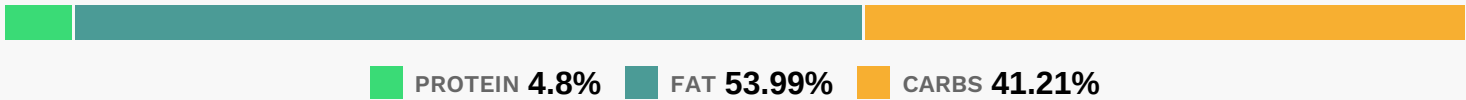
- ☐ bowl

- ☐ baking sheet
- ☐ oven

Directions

- ☐ Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.
- ☐ In a large bowl, cream together the shortening and sugar. Beat in the eggs, one at a time, then stir in the vanilla.
- ☐ Combine the flour and salt; stir into the creamed mixture until well blended. Drop by heaping spoonfuls onto the prepared cookie sheets.
- ☐ Bake for 8 to 10 minutes in the preheated oven. When cookies have cooled, turn them over and look at the bottom to see the "brown rim".

Nutrition Facts



Properties

Glycemic Index:2.42, Glycemic Load:8.85, Inflammation Score:-1, Nutrition Score:2.0065217303193%

Nutrients (% of daily need)

Calories: 120.01kcal (6%), Fat: 7.23g (11.12%), Saturated Fat: 1.82g (11.35%), Carbohydrates: 12.41g (4.14%), Net Carbohydrates: 12.13g (4.41%), Sugar: 4.49g (4.99%), Cholesterol: 10.91mg (3.64%), Sodium: 82.22mg (3.57%), Alcohol: 0.05g (100%), Alcohol %: 0.23% (100%), Protein: 1.45g (2.89%), Selenium: 4.46µg (6.37%), Vitamin B1: 0.08mg (5.62%), Folate: 20.44µg (5.11%), Vitamin B2: 0.07mg (3.87%), Manganese: 0.07mg (3.63%), Vitamin K: 3.68µg (3.5%), Vitamin B3: 0.62mg (3.09%), Vitamin E: 0.46mg (3.04%), Iron: 0.54mg (3.01%), Phosphorus: 17.07mg (1.71%), Vitamin B5: 0.14mg (1.37%), Fiber: 0.28g (1.13%)