



Brown Sugar Christmas Thins

 Vegetarian

READY IN



45 min.

SERVINGS



75

CALORIES



99 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 2.5 cups firmly brown sugar packed
- ☐ 1 lb butter at room temperature
- ☐ 4.5 cups flour all-purpose
- ☐ 1.5 teaspoons vanilla

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet

- ☐ oven
- ☐ hand mixer
- ☐ cookie cutter
- ☐ ziploc bags
- ☐ spatula
- ☐ rolling pin
- ☐ pastry bag

Directions

- ☐ In a bowl, with an electric mixer on medium speed, beat butter, brown sugar, and vanilla until smooth. Stir or beat in flour until well blended.
- ☐ Divide dough into four equal portions. Flatten each with your hands into a 1-inch-thick disk. On a lightly floured board, with a floured rolling pin, roll dough, a portion at a time, to 1/8 inch thick. With floured cookie cutters, cut dough into desired shapes (if dough becomes too soft to handle, freeze briefly until firm).
- ☐ With a wide spatula or your fingers, transfer cookies to buttered or cooking parchment-lined 12- by 15-inch baking sheets, spacing them about 1 inch apart. Gather scraps, pat into a ball, and repeat rolling and cutting.
- ☐ Bake cookies in a 300 oven until slightly darker brown, about 15 minutes; if baking more than one pan at a time, switch pan positions halfway through baking.
- ☐ With a wide spatula, transfer cookies to racks to cool. If hot cookies start to break, slide a thin spatula under them to release, let stand on sheets to firm up, about 5 minutes, then transfer to racks to cool completely.
- ☐ Powdered sugar icing: Controlling consistency of icing is simple. If it's too thick, add a few drops of water; if it's too thin, gradually add more powdered sugar. To tint, add food coloring a few drops at a time.
- ☐ For piping: In a bowl, stir 2 cups powdered sugar, 1/2 teaspoon vanilla, and 1 1/2 tablespoons water until smooth. Tint with food coloring as desired. Spoon into a pastry bag fitted with a 1/8-inch tip or a heavy 1-quart zip-lock plastic bag. Seal plastic bag and squeeze icing into a corner; cut a tiny opening at corner of bag to squeeze icing out.
- ☐ Let cookies stand until icing is firm, about 5 minutes. Makes about 3/4 cup.

Nutrition Facts



 **PROTEIN 3.34%**  **FAT 44.86%**  **CARBS 51.8%**

Properties

Glycemic Index:1.67, Glycemic Load:4.14, Inflammation Score:-1, Nutrition Score:1.3573913036481%

Nutrients (% of daily need)

Calories: 98.76kcal (4.94%), Fat: 4.98g (7.66%), Saturated Fat: 3.12g (19.5%), Carbohydrates: 12.93g (4.31%), Net Carbohydrates: 12.73g (4.63%), Sugar: 7.15g (7.94%), Cholesterol: 13mg (4.33%), Sodium: 41.1mg (1.79%), Alcohol: 0.03g (100%), Alcohol %: 0.17% (100%), Protein: 0.83g (1.67%), Vitamin B1: 0.06mg (3.95%), Selenium: 2.69µg (3.84%), Folate: 13.98µg (3.49%), Vitamin A: 151.14IU (3.02%), Manganese: 0.06mg (2.8%), Vitamin B2: 0.04mg (2.3%), Vitamin B3: 0.45mg (2.27%), Iron: 0.4mg (2.23%)