



Brown Sugar Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



30

CALORIES



196 kcal

DESSERT

Ingredients

- 1 teaspoon baking soda
- 1.5 cups firmly brown sugar dark packed
- 1 cup butter softened
- 1 large eggs
- 3.3 cups flour all-purpose
- 0.5 teaspoon salt
- 30 servings decorator sugar
- 1 teaspoon vanilla extract

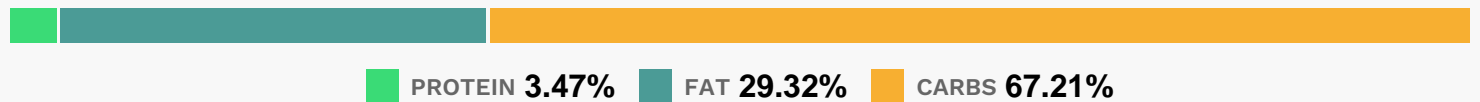
Equipment

- baking sheet
- oven
- hand mixer
- cookie cutter
- wax paper

Directions

- Beat butter at medium speed of an electric mixer until creamy. Gradually add brown sugar, beating well.
- Add egg and vanilla, beating well.
- Combine flour, soda, and salt; add to butter mixture, beating just until blended.
- Roll dough to 1/4" thickness between two sheets of wax paper.
- Cut with 4" cookie cutters.
- Place 1" apart on ungreased cookie sheets.
- Sprinkle cookies with decorator sugar.
- Bake at 350 for 10 to 12 minutes.
- Let cookies cool 1 minute on cookie sheets, and carefully transfer to wire racks to cool completely.

Nutrition Facts



Properties

Glycemic Index:6.5, Glycemic Load:16.05, Inflammation Score:-2, Nutrition Score:2.511739147746%

Nutrients (% of daily need)

Calories: 195.58kcal (9.78%), Fat: 6.47g (9.95%), Saturated Fat: 3.96g (24.77%), Carbohydrates: 33.38g (11.13%), Net Carbohydrates: 33g (12%), Sugar: 22.71g (25.23%), Cholesterol: 22.47mg (7.49%), Sodium: 129.75mg (5.64%), Alcohol: 0.05g (100%), Alcohol %: 0.13% (100%), Protein: 1.72g (3.44%), Selenium: 5.5µg (7.86%), Vitamin B1: 0.11mg

(7.34%), Folate: 26.54 μ g (6.63%), Manganese: 0.1mg (5.16%), Vitamin B2: 0.08mg (4.78%), Iron: 0.76mg (4.22%), Vitamin B3: 0.84mg (4.19%), Vitamin A: 198.09IU (3.96%), Phosphorus: 20.56mg (2.06%), Fiber: 0.38g (1.5%), Calcium: 14.12mg (1.41%), Copper: 0.03mg (1.37%), Vitamin E: 0.2mg (1.34%), Magnesium: 4.41mg (1.1%), Vitamin B5: 0.11mg (1.09%)