



Brown Sugar Cookies

 Vegetarian

READY IN



50 min.

SERVINGS



60

CALORIES



71 kcal

DESSERT

Ingredients

- ☐ 0.8 teaspoon double-acting baking powder
- ☐ 2 cups brown sugar
- ☐ 1 cup confectioners' sugar
- ☐ 2 large eggs
- ☐ 2.5 cups flour all-purpose
- ☐ 0.5 teaspoon salt
- ☐ 0.5 cup butter unsalted softened
- ☐ 1 teaspoon vanilla extract

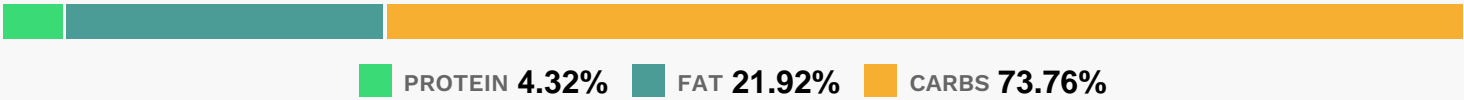
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ baking pan
- ☐ hand mixer

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Beat brown sugar, butter, eggs, and vanilla extract together in a bowl using an electric mixer until smooth and creamy.
- ☐ Whisk flour, baking powder, and salt together in a separate bowl. Stir flour mixture into butter mixture until dough is fully combined.
- ☐ Pour confectioners' sugar onto a large plate. Spoon dough, 1 1/2 teaspoons per cookie, onto confectioners' sugar and roll to coat. Arrange coated dough on a baking sheet.
- ☐ Bake in the preheated oven until edges are lightly browned, 12 to 14 minutes. Cool cookies on baking pan for 2 minutes before transferring to a wire rack to cool completely.

Nutrition Facts



Properties

Glycemic Index:2.78, Glycemic Load:2.89, Inflammation Score:-1, Nutrition Score:1.0686956514483%

Nutrients (% of daily need)

Calories: 70.77kcal (3.54%), Fat: 1.74g (2.68%), Saturated Fat: 1.03g (6.45%), Carbohydrates: 13.2g (4.4%), Net Carbohydrates: 13.06g (4.75%), Sugar: 9.1g (10.11%), Cholesterol: 10.27mg (3.42%), Sodium: 29.46mg (1.28%), Alcohol: 0.02g (100%), Alcohol %: 0.16% (100%), Protein: 0.77g (1.55%), Selenium: 2.4µg (3.42%), Vitamin B1: 0.04mg (2.78%), Folate: 10.44µg (2.61%), Manganese: 0.04mg (2.05%), Vitamin B2: 0.03mg (2.03%), Iron: 0.33mg

(1.83%), Vitamin B3: 0.32mg (1.59%), Vitamin A: 56.27IU (1.13%), Calcium: 11.23mg (1.12%), Phosphorus: 10.77mg (1.08%)