



Brown Sugar Cut-Out Cookies and Icing

 Vegetarian

READY IN



91 min.

SERVINGS



96

CALORIES



90 kcal

DESSERT

Ingredients

- 1 teaspoon baking soda
- 2 cups brown sugar
- 1 cup butter softened
- 96 servings powdered sugar
- 5 cups flour all-purpose
- 0.3 cup milk
- 1 tablespoon milk
- 0.5 teaspoon salt

- 1 teaspoon vanilla extract pure

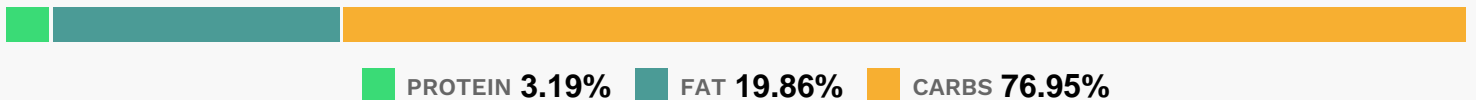
Equipment

- bowl
- baking sheet
- oven
- cookie cutter

Directions

- In a large bowl, stir together 1 cup butter and brown sugar until smooth and creamy. Stir in 1 teaspoon vanilla. In a separate bowl, combine the flour, salt, and baking soda; stir into creamed mixture.
- Mix in milk, stirring until a soft dough forms. Cover, and chill for 1 hour.
- Preheat oven to 365 degrees F (185 degrees C). On a floured surface, roll out dough to 1/4 inch thick.
- Cut into desired shapes using cookie cutters.
- Place cookies 2 inches apart on ungreased cookie sheets.
- Bake in a preheated oven for 6 minutes. Cool on wire racks.
- Meanwhile, in a large bowl, stir together 1 cup butter and 1 teaspoon vanilla until it becomes smooth and creamy. Gradually stir in sugar, one cup at a time, beating well after each addition. Beat in a splash of milk, and continue mixing until light and fluffy. Keep icing covered until ready to decorate.
- Spread icing on top of cookies.

Nutrition Facts



Properties

Glycemic Index:2.09, Glycemic Load:3.61, Inflammation Score:-1, Nutrition Score:1.0821739142032%

Nutrients (% of daily need)

Calories: 89.78kcal (4.49%), Fat: 2.01g (3.09%), Saturated Fat: 1.24g (7.75%), Carbohydrates: 17.49g (5.83%), Net Carbohydrates: 17.32g (6.3%), Sugar: 12.33g (13.7%), Cholesterol: 5.18mg (1.73%), Sodium: 40.59mg (1.76%), Alcohol: 0.01g (100%), Alcohol %: 0.08% (100%), Protein: 0.72g (1.45%), Vitamin B1: 0.05mg (3.44%), Selenium: 2.35µg (3.36%), Folate: 12.03µg (3.01%), Manganese: 0.05mg (2.39%), Vitamin B2: 0.04mg (2.1%), Vitamin B3: 0.39mg (1.96%), Iron: 0.34mg (1.89%), Vitamin A: 60.37IU (1.21%)