



## Brown Sugar Icebox Cookies

 Dairy Free

READY IN



45 min.

SERVINGS



24

CALORIES



60 kcal

DESSERT

### Ingredients

- ☐ 0.3 teaspoon baking soda
- ☐ 0.7 cup brown sugar packed
- ☐ 1 large egg white
- ☐ 1 cup flour all-purpose
- ☐ 0.3 cup butter softened
- ☐ 0.1 teaspoon salt
- ☐ 1 teaspoon vanilla extract

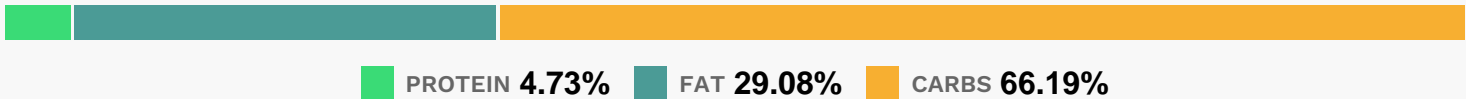
### Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ hand mixer
- ☐ wax paper

## Directions

- ☐ Combine first 3 ingredients in a bowl.
- ☐ Beat margarine at medium speed of an electric mixer until light and fluffy. Gradually add sugar, beating until well blended.
- ☐ Add vanilla and egg white; beat well.
- ☐ Add flour mixture, and stir until well blended. Turn dough out onto wax paper; shape into a 6-inch log. Wrap log in wax paper; freeze 3 hours or until very firm.
- ☐ Preheat oven to 35
- ☐ Cut log into 24 (1/4-inch) slices, and place slices 1 inch apart on a baking sheet coated with cooking spray.
- ☐ Bake at 350 for 8 to 10 minutes.
- ☐ Remove from sheet; cool on wire racks.

## Nutrition Facts



## Properties

Glycemic Index:3.13, Glycemic Load:2.88, Inflammation Score:-1, Nutrition Score:0.95000000816324%

## Nutrients (% of daily need)

Calories: 60.38kcal (3.02%), Fat: 1.96g (3.01%), Saturated Fat: 0.4g (2.52%), Carbohydrates: 10.02g (3.34%), Net Carbohydrates: 9.88g (3.59%), Sugar: 5.97g (6.64%), Cholesterol: 0mg (0%), Sodium: 49.92mg (2.17%), Alcohol: 0.06g (100%), Alcohol %: 0.47% (100%), Protein: 0.72g (1.43%), Selenium: 2.11µg (3.02%), Vitamin B1: 0.04mg (2.75%), Folate: 9.67µg (2.42%), Manganese: 0.04mg (2%), Vitamin B2: 0.03mg (1.93%), Vitamin A: 84.58IU (1.69%), Iron: 0.29mg (1.59%), Vitamin B3: 0.32mg (1.58%)