



Celestial Sugar Cookies with Royal Frosting

 Vegetarian

READY IN



45 min.

SERVINGS



24

CALORIES



114 kcal

DESSERT

Ingredients

- 2 teaspoons double-acting baking powder
- 0.5 cup butter softened
- 1 large eggs
- 2.3 cups flour all-purpose
- 0.3 teaspoon salt
- 1 cup sugar
- 1 teaspoon vanilla extract

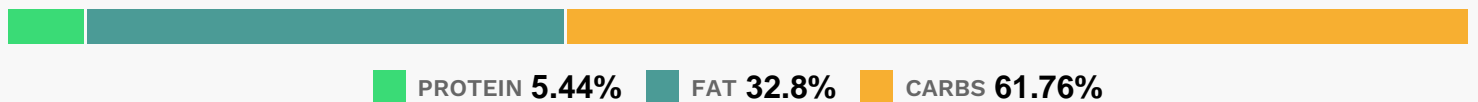
Equipment

- bowl
- baking sheet
- oven
- plastic wrap
- hand mixer
- cookie cutter
- wax paper

Directions

- Beat butter at medium speed with an electric mixer until creamy. Gradually add sugar, beating well.
- Add egg and vanilla, beating well.
- Combine flour, baking powder, and salt in a separate bowl; add to butter mixture, beating just until blended. Divide dough into 4 portions. Wrap each portion in plastic wrap, and chill at least 1 hour.
- Roll each portion to 1/8-inch thickness between 2 sheets of wax paper.
- Cut with a 5-inch star-shaped cookie cutter.
- Place 1 inch apart on greased cookie sheets.
- Bake at 375 for 7 minutes or until edges lightly brown. Cool 3 minutes on cookie sheets; carefully remove to wire racks, and cool completely.
- Spread or decoratively pipe cookies with Royal Frosting.

Nutrition Facts



Properties

Glycemic Index:11.96, Glycemic Load:12.61, Inflammation Score:-1, Nutrition Score:2.1808695572874%

Nutrients (% of daily need)

Calories: 113.86kcal (5.69%), Fat: 4.18g (6.43%), Saturated Fat: 2.51g (15.72%), Carbohydrates: 17.7g (5.9%), Net Carbohydrates: 17.38g (6.32%), Sugar: 8.38g (9.31%), Cholesterol: 17.92mg (5.97%), Sodium: 93.27mg (4.06%),

Alcohol: 0.06g (100%), Alcohol %: 0.26% (100%), Protein: 1.56g (3.12%), Selenium: 4.86µg (6.94%), Vitamin B1: 0.1mg (6.43%), Folate: 23.36µg (5.84%), Vitamin B2: 0.07mg (4.29%), Manganese: 0.08mg (4.21%), Vitamin B3: 0.72mg (3.61%), Iron: 0.64mg (3.57%), Vitamin A: 129.43IU (2.59%), Phosphorus: 25.7mg (2.57%), Calcium: 23.83mg (2.38%), Fiber: 0.33g (1.32%)