



## Chewy Sugar Cookies



Dairy Free



Popular

READY IN



25 min.

SERVINGS



30

CALORIES



121 kcal

DESSERT

### Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 2 eggs
- ☐ 2.8 cups flour all-purpose
- ☐ 1.3 cups butter
- ☐ 0.5 teaspoon salt
- ☐ 2 teaspoons vanilla extract
- ☐ 0.3 cup sugar white for decoration

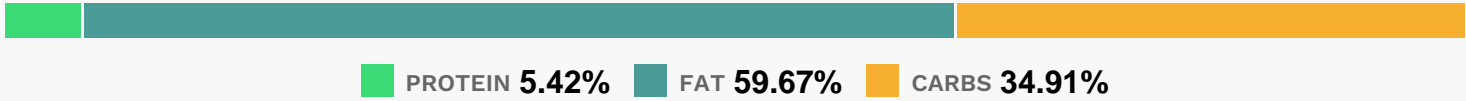
### Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack

## Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, stir together the flour, baking soda, and salt; set aside.
- ☐ In a large bowl, cream together the margarine and 2 cups sugar until light and fluffy. Beat in the eggs one at a time, then the vanilla. Gradually stir in the dry ingredients until just blended.
- ☐ Roll the dough into walnut sized balls and roll the balls in remaining 1/4 cup of sugar.
- ☐ Place cookies 2 inches apart onto ungreased cookie sheets and flatten slightly.
- ☐ Bake for 8 to 10 minutes in the preheated oven, until lightly browned at the edges. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

## Nutrition Facts



## Properties

Glycemic Index:4.84, Glycemic Load:7.49, Inflammation Score:-3, Nutrition Score:2.285217391246%

## Nutrients (% of daily need)

Calories: 121.09kcal (6.05%), Fat: 8.01g (12.32%), Saturated Fat: 1.69g (10.56%), Carbohydrates: 10.54g (3.51%), Net Carbohydrates: 10.23g (3.72%), Sugar: 1.74g (1.93%), Cholesterol: 10.91mg (3.64%), Sodium: 168.87mg (7.34%), Alcohol: 0.09g (100%), Alcohol %: 0.45% (100%), Protein: 1.64g (3.28%), Vitamin A: 354.16IU (7.08%), Selenium: 4.8µg (6.85%), Vitamin B1: 0.09mg (6.14%), Folate: 22.44µg (5.61%), Vitamin B2: 0.07mg (4.36%), Manganese: 0.08mg (3.99%), Vitamin B3: 0.68mg (3.41%), Iron: 0.58mg (3.25%), Vitamin E: 0.33mg (2.21%), Phosphorus: 20.37mg (2.04%), Fiber: 0.31g (1.24%), Vitamin B5: 0.1mg (1.03%)