

Cinnamon Cookies I

 Vegetarian

READY IN

ready

45 min.

SERVINGS

servings

72

CALORIES

calories

37 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 0.5 cup butter softened
- ☐ 3 egg yolks
- ☐ 2 cups flour all-purpose
- ☐ 2 teaspoons ground cinnamon
- ☐ 2 tablespoons milk
- ☐ 0.5 teaspoon salt
- ☐ 1 cup sugar white

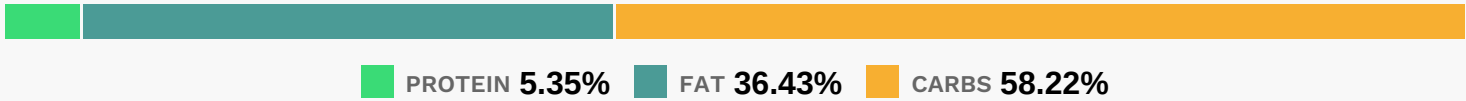
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ cookie cutter

Directions

- ☐ In a medium bowl, cream together the butter and sugar. Beat in the egg yolks, then stir in the milk.
- ☐ Combine the flour, cinnamon, baking powder and salt, stir into the wet ingredients until well blended. Wrap dough and chill for at least 2 hours.
- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ On a lightly floured surface, roll the dough out to 1/4 inch thickness.
- ☐ Cut out cookies using a 2 1/4 inch cookie cutter.
- ☐ Place cookies 1 inch apart onto a cookie sheet.
- ☐ Bake for 10 to 12 minutes in the preheated oven, until lightly browned.
- ☐ Remove cookies to wire racks and cool.

Nutrition Facts



Properties

Glycemic Index:4.58, Glycemic Load:3.87, Inflammation Score:-1, Nutrition Score:0.73391303938368%

Nutrients (% of daily need)

Calories: 37.45kcal (1.87%), Fat: 1.53g (2.36%), Saturated Fat: 0.9g (5.6%), Carbohydrates: 5.52g (1.84%), Net Carbohydrates: 5.39g (1.96%), Sugar: 2.81g (3.12%), Cholesterol: 11.54mg (3.85%), Sodium: 29.85mg (1.3%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.51g (1.01%), Selenium: 1.64µg (2.34%), Vitamin B1: 0.03mg (1.93%), Folate: 7.5µg (1.87%), Manganese: 0.03mg (1.7%), Vitamin B2: 0.02mg (1.34%), Iron: 0.19mg (1.06%), Vitamin B3: 0.21mg (1.04%), Vitamin A: 51.05IU (1.02%)