

Cinnamon Sugar Cookies

 Vegetarian

READY IN

ready

285 min.

SERVINGS

servings

60

CALORIES

calories

42 kcal

DESSERT

Ingredients

- ☐ 0.3 teaspoon baking soda
- ☐ 0.5 cup butter
- ☐ 1 eggs
- ☐ 1.3 cups flour all-purpose
- ☐ 2.5 tablespoons ground cinnamon
- ☐ 0.8 cup brown sugar light packed
- ☐ 0.3 teaspoon salt
- ☐ 1 teaspoon vanilla extract

☐ 0.5 cup sugar white

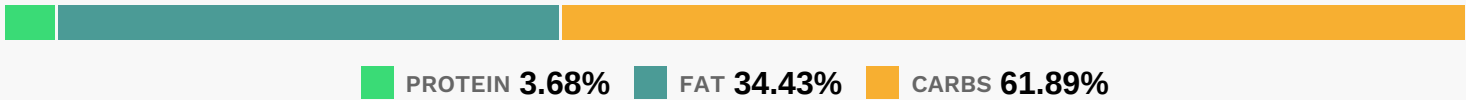
Equipment

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

Directions

- ☐ Sift together the flour, baking soda, and salt; set aside. In a medium bowl, cream butter with 1/4 cup white sugar and brown sugar.
- ☐ Mix in egg and vanilla.
- ☐ Add the sifted dry ingredients, and mix until well blended. Divide dough into 3 equal portions.
- ☐ Roll into logs 2 inches in diameter, wrap, and refrigerate for 3 to 4 hours. These logs can be frozen for up to 6 weeks.
- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Mix 1/2 cup sugar and cinnamon on a flat plate or a piece of wax paper. Unwrap dough logs, and roll in the cinnamon mixture.
- ☐ Cut into 1/4 inch slices, and place 2 inches apart onto ungreased cookie sheets.
- ☐ Bake 12 to 15 minutes in the preheated oven.
- ☐ Remove from baking sheets to cool on wire racks.
- ☐ Baked cookies can be kept in an airtight container for up to 2 weeks.

Nutrition Facts



Properties

Glycemic Index:3.33, Glycemic Load:2.61, Inflammation Score:-1, Nutrition Score:0.73565217512457%

Nutrients (% of daily need)

Calories: 41.97kcal (2.1%), Fat: 1.64g (2.52%), Saturated Fat: 1g (6.25%), Carbohydrates: 6.63g (2.21%), Net Carbohydrates: 6.38g (2.32%), Sugar: 4.36g (4.84%), Cholesterol: 6.8mg (2.27%), Sodium: 28.33mg (1.23%), Alcohol: 0.02g (100%), Alcohol %: 0.29% (100%), Protein: 0.39g (0.79%), Manganese: 0.08mg (3.91%), Selenium: 1.18µg (1.69%), Vitamin B1: 0.02mg (1.39%), Folate: 5.21µg (1.3%), Vitamin A: 52.22IU (1.04%), Vitamin B2: 0.02mg (1.02%), Iron: 0.18mg (1.01%)