



Classic Sugar Cookies

 Dairy Free

READY IN



190 min.

SERVINGS



60

CALORIES



106 kcal

DESSERT

Ingredients

- 0.5 teaspoon almond extract
- 1 teaspoon baking soda
- 1 cup butter softened
- 1 teaspoon cream of tartar
- 1 eggs
- 2.5 cups flour all-purpose
- 1.5 cups powdered sugar
- 60 servings granulated sugar

1 teaspoon vanilla

Equipment

bowl

baking sheet

oven

wire rack

cookie cutter

Directions

Mix powdered sugar, butter, vanilla, almond extract and egg in large bowl. Stir in remaining ingredients except granulated sugar. Cover and refrigerate at least 2 hours.

Heat oven to 375F. Lightly grease cookie sheet.

Divide dough in half.

Roll each half 1/4 inch thick on lightly floured surface.

Cut into desired shapes with 2- to 2 1/2-inch cookie cutters.

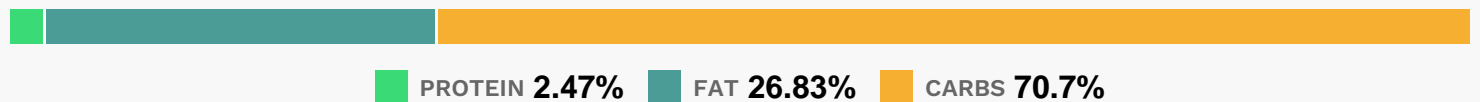
Sprinkle with granulated sugar.

Place on cookie sheet.

Bake 7 to 8 minutes or until edges are light brown.

Remove from cookie sheet. Cool on wire rack.

Nutrition Facts



Properties

Glycemic Index:2.42, Glycemic Load:11.25, Inflammation Score:-1, Nutrition Score:0.98956522110688%

Nutrients (% of daily need)

Calories: 105.5kcal (5.27%), Fat: 3.2g (4.93%), Saturated Fat: 0.66g (4.14%), Carbohydrates: 19g (6.33%), Net Carbohydrates: 18.86g (6.86%), Sugar: 14.94g (16.6%), Cholesterol: 2.73mg (0.91%), Sodium: 55.28mg (2.4%), Alcohol: 0.03g (100%), Alcohol %: 0.17% (100%), Protein: 0.66g (1.33%), Selenium: 2.08µg (2.97%), Vitamin A:

139.29IU (2.79%), Vitamin B1: 0.04mg (2.77%), Folate: 9.91µg (2.48%), Vitamin B2: 0.03mg (1.97%), Manganese: 0.04mg (1.83%), Vitamin B3: 0.31mg (1.55%), Iron: 0.26mg (1.47%)