



Classic Sugar Cookies (Cookie Exchange Quantity)

 Dairy Free

READY IN



270 min.

SERVINGS



96

CALORIES



102 kcal

DESSERT

Ingredients

- 3 cups powdered sugar
- 2 cups butter softened
- 2 teaspoons vanilla
- 1 teaspoon almond extract
- 2 eggs
- 5 cups flour all-purpose
- 2 teaspoons baking soda

- 2 teaspoons cream of tartar
- 4 cups powdered sugar
- 0.3 cup water
- 0.3 cup plus light
- 1 teaspoon almond extract
- 1 serving purple gel food coloring
- 0.7 oz decorating gel
- 4.3 oz chocolate icing
- 1 serving coconut flakes flaked

Equipment

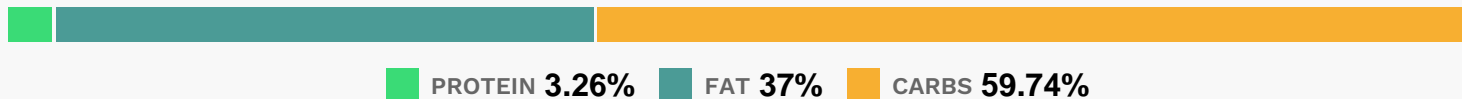
- bowl
- baking sheet
- oven
- wire rack
- hand mixer
- cookie cutter

Directions

- In large bowl, beat 3 cups powdered sugar, the butter, vanilla, 1 teaspoon almond extract and eggs with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and cream of tartar. Cover and refrigerate at least 2 hours.
- Heat oven to 375°F. Lightly grease cookie sheet. Divide dough in half. On lightly floured surface, roll each half 1/8 inch thick.
- Cut into desired shapes with 3-inch cookie cutters.
- Place about 2 inches apart on cookie sheet.
- Bake 5 to 7 minutes or until edges are light brown.
- Remove from cookie sheet to wire rack. Cool completely, about 30 minutes.
- In small bowl, beat all glaze ingredients except food colors on low speed until smooth. Divide among several small bowls. Stir desired food color, one drop at a time, into each until desired

color. Decorate cookies with glaze and other decorations as desired.

Nutrition Facts



Properties

Glycemic Index:1.43, Glycemic Load:4.09, Inflammation Score:-2, Nutrition Score:1.2734782703059%

Nutrients (% of daily need)

Calories: 102.14kcal (5.11%), Fat: 4.23g (6.51%), Saturated Fat: 0.93g (5.78%), Carbohydrates: 15.37g (5.12%), Net Carbohydrates: 15.18g (5.52%), Sugar: 10.08g (11.2%), Cholesterol: 3.41mg (1.14%), Sodium: 71.98mg (3.13%), Alcohol: 0.06g (100%), Alcohol %: 0.3% (100%), Protein: 0.84g (1.68%), Selenium: 2.57µg (3.67%), Vitamin B1: 0.05mg (3.51%), Vitamin A: 174.11IU (3.48%), Folate: 12.5µg (3.13%), Vitamin B2: 0.04mg (2.58%), Manganese: 0.05mg (2.42%), Vitamin B3: 0.39mg (1.95%), Iron: 0.33mg (1.84%), Vitamin E: 0.18mg (1.2%), Phosphorus: 10.39mg (1.04%)