



Classic Sugar Cookies (Cookie Exchange Quantity)

 Dairy Free

READY IN



270 min.

SERVINGS



96

CALORIES



167 kcal

DESSERT

Ingredients

- 1 teaspoon almond extract
- 2 teaspoons baking soda
- 2 cups butter softened
- 96 servings coconut flakes flaked
- 0.3 cup plus light
- 2 teaspoons cream of tartar
- 0.7 oz decorating gel

- 2 eggs
- 5 cups flour all-purpose
- 96 servings purple gel food coloring
- 4.3 oz chocolate icing
- 3 cups powdered sugar
- 4 cups powdered sugar
- 2 teaspoons vanilla
- 0.3 cup water

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 375F. 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



■ PROTEIN 3.52% ■ FAT 55.41% ■ CARBS 41.07%

Properties

Glycemic Index:1.43, Glycemic Load:4.09, Inflammation Score:-2, Nutrition Score:3.0147826266677%

Nutrients (% of daily need)

Calories: 167.33kcal (8.37%), Fat: 10.62g (16.33%), Saturated Fat: 6.59g (41.17%), Carbohydrates: 17.7g (5.9%), Net Carbohydrates: 15.9g (5.78%), Sugar: 10.8g (12%), Cholesterol: 3.41mg (1.14%), Sodium: 75.64mg (3.29%), Alcohol: 0.04g (100%), Alcohol %: 0.16% (100%), Protein: 1.52g (3.04%), Manganese: 0.32mg (16%), Fiber: 1.81g (7.22%), Selenium: 4.4µg (6.28%), Copper: 0.09mg (4.53%), Vitamin B1: 0.06mg (3.91%), Iron: 0.66mg (3.67%), Vitamin A: 174.11IU (3.48%), Folate: 13.39µg (3.35%), Vitamin B2: 0.05mg (3.16%), Phosphorus: 30.77mg (3.08%), Magnesium: 10.73mg (2.68%), Vitamin B3: 0.45mg (2.25%), Potassium: 75.63mg (2.16%), Zinc: 0.26mg (1.76%), Vitamin B6: 0.03mg (1.74%), Vitamin E: 0.22mg (1.49%), Vitamin B5: 0.13mg (1.27%)