



Cobweb Cookies

 Vegetarian

READY IN



50 min.

SERVINGS



30

CALORIES



47 kcal

DESSERT

Ingredients

- ☐ 0.8 cup unbleached flour all-purpose
- ☐ 0.5 cup granulated sugar
- ☐ 0.3 cup vegetable oil
- ☐ 0.3 cup milk
- ☐ 0.5 teaspoon vanilla
- ☐ 2 eggs
- ☐ 1 serving powdered sugar

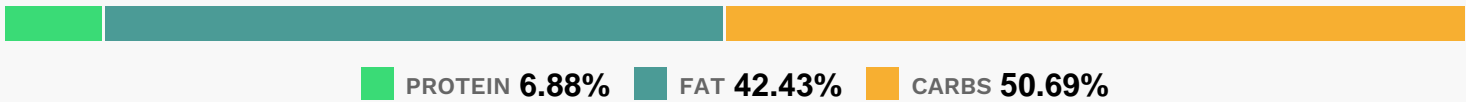
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ hand mixer

Directions

- ☐ Beat all ingredients except powdered sugar in medium bowl with electric mixer on medium speed until smooth.
- ☐ Pour batter into plastic squeeze bottle with narrow opening.
- ☐ Heat 8-inch skillet over medium heat until hot; grease lightly.
- ☐ Working quickly, squeeze batter to form 4 straight, thin lines that intersect at a common center point to form a star shape. To form cobweb, squeeze thin streams of batter to connect lines.
- ☐ Cook 30 to 60 seconds or until bottom is golden brown; carefully turn. Cook until golden brown; remove from skillet. Cool on wire rack.
- ☐ Heat oven to 325°F.
- ☐ Bake cookies on ungreased cookie sheet 5 to 7 minutes or until almost crisp (cookies will become crisp as they cool).
- ☐ Remove from cookie sheet; cool.
- ☐ Sprinkle with powdered sugar. Store cookies in container with loose-fitting cover.

Nutrition Facts



Properties

Glycemic Index:5.84, Glycemic Load:3.83, Inflammation Score:-1, Nutrition Score:0.76391305223755%

Nutrients (% of daily need)

Calories: 46.82kcal (2.34%), Fat: 2.22g (3.42%), Saturated Fat: 0.41g (2.59%), Carbohydrates: 5.98g (1.99%), Net Carbohydrates: 5.9g (2.15%), Sugar: 3.71g (4.13%), Cholesterol: 11.16mg (3.72%), Sodium: 5.05mg (0.22%), Alcohol: 0.02g (100%), Alcohol %: 0.21% (100%), Protein: 0.81g (1.62%), Vitamin K: 3.37µg (3.2%), Selenium: 2.2µg (3.14%), Manganese: 0.03mg (1.3%), Vitamin E: 0.19mg (1.29%), Vitamin B2: 0.02mg (1.11%), Phosphorus: 10.9mg (1.09%)