



Cookie Jar Sugar Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



24

CALORIES



205 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 1 cup butter room temperature
- ☐ 1 eggs
- ☐ 4 cups flour all-purpose
- ☐ 0.8 teaspoon ground nutmeg
- ☐ 0.5 teaspoon salt
- ☐ 0.5 cup cup heavy whipping cream sour

- ☐ 1 teaspoon vanilla extract
- ☐ 1.5 cups sugar white

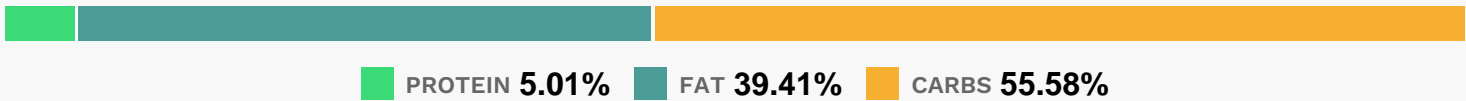
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ aluminum foil

Directions

- ☐ "In a large bowl, beat 1 cup room-temperature butter until light and fluffy.
- ☐ Mix in 1 egg until combined.
- ☐ Add 1/2 cup sour cream and 1 teaspoon vanilla and blend at low speed. Gradually add contents of jar and mix until fully incorporated. Wrap cookie dough in plastic or foil and refrigerate for several hours or overnight.
- ☐ Remove dough from the refrigerator. Preheat oven to 375 degrees F (190 degrees C).
- ☐ Roll chilled dough out on a lightly floured surface and cut dough into desired shapes.
- ☐ Place on an ungreased cookie sheet and bake at 375 degrees F (190 degrees C) until edges are golden brown, 10 to 12 minutes."

Nutrition Facts



Properties

Glycemic Index:14.88, Glycemic Load:20.29, Inflammation Score:-3, Nutrition Score:3.6352174218906%

Nutrients (% of daily need)

Calories: 204.78kcal (10.24%), Fat: 9.04g (13.91%), Saturated Fat: 5.45g (34.07%), Carbohydrates: 28.69g (9.56%), Net Carbohydrates: 28.11g (10.22%), Sugar: 12.75g (14.16%), Cholesterol: 29.98mg (9.99%), Sodium: 154.39mg (6.71%), Alcohol: 0.06g (100%), Alcohol %: 0.15% (100%), Protein: 2.58g (5.17%), Selenium: 7.97µg (11.39%), Vitamin B1: 0.17mg (11.06%), Folate: 39.61µg (9.9%), Vitamin B2: 0.13mg (7.36%), Manganese: 0.15mg (7.3%), Vitamin B3: 1.24mg (6.21%), Iron: 1.03mg (5.73%), Vitamin A: 276.18IU (5.52%), Phosphorus: 35.84mg (3.58%), Fiber: 0.58g

(2.3%), Calcium: 21.34mg (2.13%), Vitamin E: 0.27mg (1.8%), Copper: 0.03mg (1.69%), Vitamin B5: 0.15mg (1.46%),
Magnesium: 5.65mg (1.41%), Zinc: 0.2mg (1.31%)