



## Cracked Sugar Cookies

 Vegetarian

READY IN



35 min.

SERVINGS



36

CALORIES



101 kcal

DESSERT

### Ingredients

- 1 teaspoon baking soda
- 0.5 cup butter softened
- 1 teaspoon cream of tartar
- 3 egg yolks
- 2 cups flour all-purpose
- 1 pinch salt
- 0.5 teaspoon vanilla extract
- 0.5 cup vegetable oil

2 cups sugar white

## Equipment

bowl

baking sheet

oven

hand mixer

## Directions

Preheat oven to 300 degrees F (150 degrees C).

Beat 2 cups sugar, butter, and vegetable oil with an electric mixer in a large bowl until smooth.

Add egg yolks one at a time, allowing each egg to blend into the butter mixture before adding the next. Sift flour, baking soda, cream of tartar, and salt into the egg yolk mixture; stir. Stir in vanilla extract.

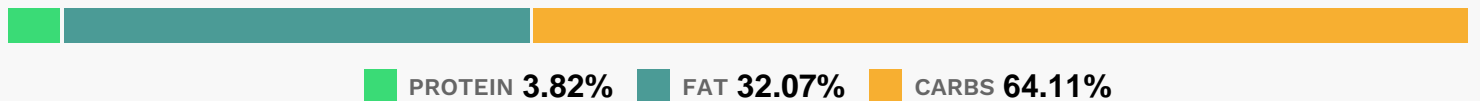
Roll the dough into walnut-sized balls.

Spread 1/4 cup sugar onto a flat surface.

Roll the balls of dough in sugar to coat. Arrange onto baking sheets spaced at least 2 inches apart.

Bake in preheated oven cooked in the middle, but not yet browned, about 15 minutes.

## Nutrition Facts



## Properties

Glycemic Index:5.42, Glycemic Load:11.59, Inflammation Score:-1, Nutrition Score:1.4391304202702%

## Nutrients (% of daily need)

Calories: 101.22kcal (5.06%), Fat: 3.66g (5.64%), Saturated Fat: 1.87g (11.67%), Carbohydrates: 16.48g (5.49%), Net Carbohydrates: 16.29g (5.92%), Sugar: 11.13g (12.36%), Cholesterol: 22.98mg (7.66%), Sodium: 52.77mg (2.29%), Alcohol: 0.02g (100%), Alcohol %: 0.09% (100%), Protein: 0.98g (1.97%), Selenium: 3.29µg (4.7%), Vitamin B1: 0.06mg (3.82%), Folate: 14.99µg (3.75%), Vitamin B2: 0.05mg (2.67%), Manganese: 0.05mg (2.45%), Iron: 0.37mg (2.07%), Vitamin B3: 0.41mg (2.06%), Vitamin A: 100.42IU (2.01%), Phosphorus: 14.11mg (1.41%), Vitamin K: 1.37µg

(1.3%), Vitamin E: 0.17mg (1.1%)