



## Cracked Sugar Cookies II

 Dairy Free

READY IN



83 min.

SERVINGS



66

CALORIES



50 kcal

DESSERT

### Ingredients

- 2 teaspoons double-acting baking powder
- 2 eggs
- 2.5 cups flour all-purpose
- 0.5 teaspoon salt
- 1 cup shortening
- 2 teaspoons vanilla extract
- 0.3 cup sugar white for decoration

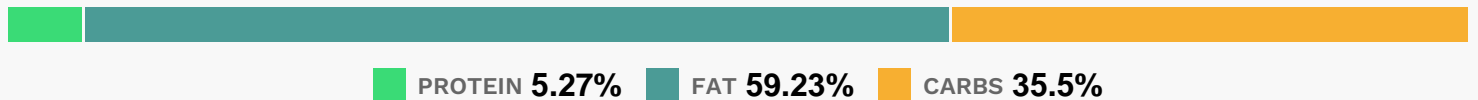
### Equipment

- bowl
- baking sheet
- oven

## Directions

- In a large bowl, cream together the shortening and 1 1/2 cups sugar until smooth. Beat in the eggs one at a time then stir in the vanilla.
- Combine the flour, baking powder and salt; stir into the creamed mixture until well blended. Cover dough and refrigerate for at least 1 hour.
- Preheat oven to 350 degrees F (175 degrees C).
- Roll dough into 1 inch balls and roll the balls in the remaining sugar.
- Place cookies 2 inches apart onto ungreased cookie sheets.
- Bake for 8 to 9 minutes in the preheated oven, or until just barely golden. Allow cookies to cool on the baking sheet for 2 minutes before removing to wire racks to cool completely.

## Nutrition Facts



## Properties

Glycemic Index:3.59, Glycemic Load:3.17, Inflammation Score:-1, Nutrition Score:0.95652173977831%

## Nutrients (% of daily need)

Calories: 49.93kcal (2.5%), Fat: 3.28g (5.05%), Saturated Fat: 0.83g (5.16%), Carbohydrates: 4.43g (1.48%), Net Carbohydrates: 4.3g (1.56%), Sugar: 0.79g (0.88%), Cholesterol: 4.96mg (1.65%), Sodium: 32.6mg (1.42%), Alcohol: 0.04g (100%), Alcohol %: 0.52% (100%), Protein: 0.66g (1.31%), Selenium: 2.02µg (2.88%), Vitamin B1: 0.04mg (2.56%), Folate: 9.29µg (2.32%), Vitamin B2: 0.03mg (1.75%), Manganese: 0.03mg (1.65%), Vitamin K: 1.67µg (1.59%), Iron: 0.26mg (1.44%), Vitamin B3: 0.28mg (1.41%), Vitamin E: 0.21mg (1.38%), Phosphorus: 10.42mg (1.04%)