



Crisp Sugar Cookies

 Vegetarian

READY IN



25 min.

SERVINGS



96

CALORIES



59 kcal

DESSERT

Ingredients

- 1 cup butter softened
- 2 cups sugar
- 2 large eggs room temperature
- 1 teaspoon vanilla extract
- 5 cups flour all-purpose
- 1.5 teaspoons double-acting baking powder
- 1 teaspoon baking soda
- 0.5 teaspoon salt

0.3 cup milk 2%

Equipment

bowl

baking sheet

oven

cookie cutter

Directions

In a large bowl, cream butter and sugar until light and fluffy.

Add eggs and vanilla.

Combine flour, baking powder, baking soda and salt; add to creamed mixture alternately with milk. Cover and refrigerate 15–30 minutes or until easy to handle.

Preheat oven to 350°. On a floured surface, roll out dough to 1/8-in. thickness.

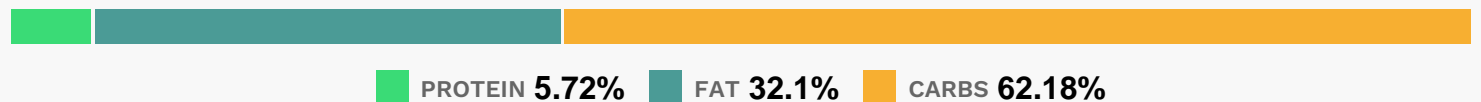
Cut into desired shapes using a 2-in. cookie cutter.

Place 2 in. apart on greased baking sheets.

Bake 10 minutes or until edges are lightly browned.

Remove from pans to wire racks to cool completely.

Nutrition Facts



Properties

Glycemic Index:2.99, Glycemic Load:6.52, Inflammation Score:-1, Nutrition Score:1.1273913053067%

Nutrients (% of daily need)

Calories: 58.64kcal (2.93%), Fat: 2.11g (3.24%), Saturated Fat: 1.27g (7.91%), Carbohydrates: 9.18g (3.06%), Net Carbohydrates: 9g (3.27%), Sugar: 4.22g (4.69%), Cholesterol: 9.01mg (3%), Sodium: 47.28mg (2.06%), Alcohol: 0.01g (100%), Alcohol %: 0.12% (100%), Protein: 0.84g (1.69%), Selenium: 2.59µg (3.7%), Vitamin B1: 0.05mg (3.46%), Folate: 12.51µg (3.13%), Vitamin B2: 0.04mg (2.33%), Manganese: 0.05mg (2.25%), Vitamin B3: 0.39mg (1.93%), Iron: 0.33mg (1.83%), Vitamin A: 65.34IU (1.31%), Phosphorus: 11.6mg (1.16%)