



Crisp Sugar Doily Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



25

CALORIES



103 kcal

DESSERT

Ingredients

- 2 cups flour all-purpose plus more for surface
- 0.5 teaspoon double-acting baking powder
- 0.3 teaspoon salt
- 4 ounces butter softened (1 stick)
- 1 cup sugar
- 1 large eggs
- 1 teaspoon vanilla extract pure

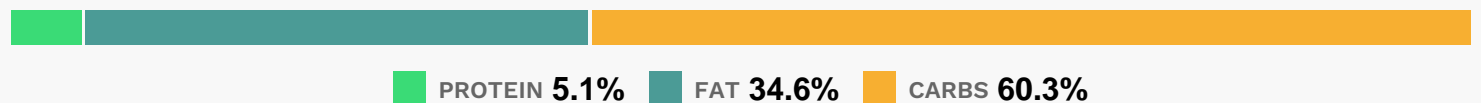
Equipment

- bowl
- baking sheet
- oven
- whisk
- wire rack
- blender

Directions

- Whisk flour, baking powder, and salt in a medium bowl. Cream butter and sugar with a mixer until light and fluffy. Beat in egg and vanilla, until just combined. Reduce speed to low, and slowly add flour mixture, beating until just combined. Shape into a disk, wrap in plastic, and refrigerate until firm, about 30 minutes (or up to 2 days).
- Preheat oven to 325 degrees.
- Cut dough in half. On lightly floured parchment, roll out each piece slightly thicker than 1/8 inch. Using scallop-edged or fluted cutters, cut out cookies, and place on a baking sheet 1 inch apart. Freeze until firm, about 10 minutes.
- Remove from freezer, and cut out doily patterns in centers of cookies using aspic cutters; discard scraps. (If dough softens, return to freezer until firm.)
- Bake until edges begin to turn golden brown, 12 to 15 minutes.
- Let cool on a wire rack.

Nutrition Facts



Properties

Glycemic Index:11.48, Glycemic Load:11.13, Inflammation Score:-1, Nutrition Score:1.7730434964532%

Nutrients (% of daily need)

Calories: 103.09kcal (5.15%), Fat: 3.99g (6.14%), Saturated Fat: 2.41g (15.06%), Carbohydrates: 15.66g (5.22%), Net Carbohydrates: 15.39g (5.6%), Sugar: 8.04g (8.93%), Cholesterol: 17.19mg (5.73%), Sodium: 64.04mg (2.78%), Alcohol: 0.05g (100%), Alcohol %: 0.28% (100%), Protein: 1.32g (2.65%), Selenium: 4.1µg (5.85%), Vitamin B1: 0.08mg (5.3%), Folate: 19.38µg (4.84%), Vitamin B2: 0.06mg (3.63%), Manganese: 0.07mg (3.48%), Vitamin B3:

0.59mg (2.97%), Iron: 0.51mg (2.85%), Vitamin A: 124.15IU (2.48%), Phosphorus: 17.61mg (1.76%), Fiber: 0.27g (1.08%)