



Cut-Out Butter Cookies

 Vegetarian

READY IN



60 min.

SERVINGS



12

CALORIES



649 kcal

DESSERT

Ingredients

- ☐ 1.5 cups butter
- ☐ 2 large eggs
- ☐ 4.5 cups flour all-purpose
- ☐ 12 servings chocolate icing
- ☐ 0.5 teaspoon salt
- ☐ 1.5 cups sugar
- ☐ 12 servings sugar
- ☐ 1 tablespoon vanilla extract

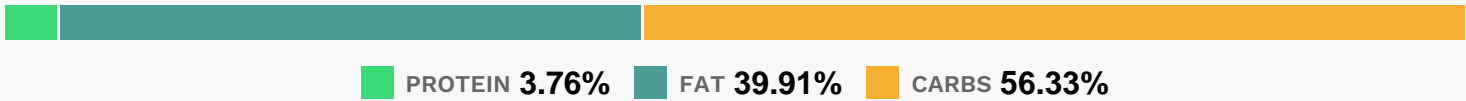
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ plastic wrap
- ☐ hand mixer
- ☐ cookie cutter

Directions

- ☐ Beat butter at medium speed with an electric mixer until creamy.
- ☐ Add sugar gradually, beating well.
- ☐ Add eggs and vanilla; beat well.
- ☐ Combine flour and salt in a large bowl; beat into butter mixture gradually. Divide dough into 4 pieces, and flatten into disks. Wrap in plastic wrap; chill 1 hour.
- ☐ Preheat oven to 35
- ☐ Line 2 baking sheets with parchment paper.
- ☐ Roll each portion of dough to 1/4-inch thickness on a lightly floured surface.
- ☐ Cut out with 3- or 4-inch cookie cutters.
- ☐ Place on prepared baking sheets.
- ☐ Bake 8 to 10 minutes or until cookies are lightly browned around edges.
- ☐ Let cool 3 minutes on baking sheets; transfer to wire racks to cool completely.
- ☐ Pipe cookies with Royal Icing; garnish, if desired.

Nutrition Facts



Properties

Glycemic Index:25.68, Glycemic Load:59.89, Inflammation Score:-6, Nutrition Score:8.9513044098149%

Nutrients (% of daily need)

Calories: 648.6kcal (32.43%), Fat: 28.92g (44.49%), Saturated Fat: 15.75g (98.44%), Carbohydrates: 91.85g (30.62%), Net Carbohydrates: 90.58g (32.94%), Sugar: 54.91g (61.01%), Cholesterol: 92.01mg (30.67%), Sodium: 344.1mg (14.96%), Alcohol: 0.37g (100%), Alcohol %: 0.32% (100%), Protein: 6.13g (12.27%), Selenium: 18.98µg (27.12%), Vitamin B1: 0.38mg (25.04%), Folate: 92.79µg (23.2%), Vitamin B2: 0.37mg (21.88%), Manganese: 0.33mg (16.31%), Vitamin A: 754.09IU (15.08%), Vitamin B3: 2.85mg (14.26%), Iron: 2.39mg (13.29%), Vitamin E: 1.2mg (8.02%), Phosphorus: 79.04mg (7.9%), Vitamin K: 5.79µg (5.52%), Fiber: 1.27g (5.06%), Copper: 0.08mg (3.85%), Vitamin B5: 0.38mg (3.8%), Zinc: 0.49mg (3.24%), Magnesium: 12.29mg (3.07%), Potassium: 80.35mg (2.3%), Vitamin B12: 0.12µg (2.04%), Calcium: 19.9mg (1.99%), Vitamin B6: 0.04mg (1.8%), Vitamin D: 0.17µg (1.11%)