



Dawn's Sugar Cookies

READY IN



75 min.

SERVINGS



24

CALORIES



306 kcal

DESSERT

Ingredients

- 2 teaspoons double-acting baking powder
- 1 teaspoon baking soda
- 0.5 cup butter melted
- 1 cup buttermilk
- 2 cups powdered sugar
- 4 eggs
- 4 cups flour all-purpose
- 2 tablespoons milk
- 1 cup shortening

- 1 teaspoon vanilla extract
- 2 cups granulated sugar white

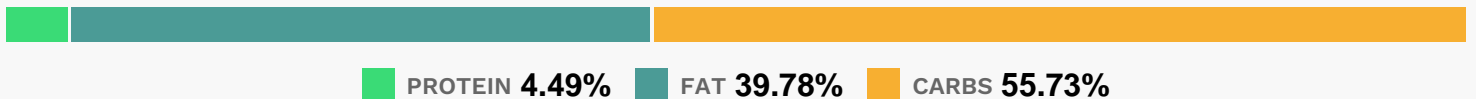
Equipment

- bowl
- baking sheet
- baking paper
- oven

Directions

- Preheat oven to 350 degrees F (175 degrees C). Line cookie sheets with parchment paper.
- In a large bowl, cream together the shortening and white sugar until smooth. Beat in eggs one at a time, and stir in vanilla.
- Combine the flour, baking powder, and baking soda; stir into the creamed mixture alternately with the buttermilk until a soft dough forms. Drop by teaspoonfuls onto prepared cookie sheets.
- Bake for 10 minutes in preheated oven, or until light brown. Cool on wire racks.
- In a medium bowl, blend together melted butter and confectioners' sugar until smooth. Gradually stir in milk until frosting reaches the desired consistency.
- Mix in food coloring, if desired.
- Spread onto cooled cookies, and place frosted cookies on waxed paper or cooling racks until frosting is set.

Nutrition Facts



Properties

Glycemic Index:14.84, Glycemic Load:23.4, Inflammation Score:-2, Nutrition Score:4.6252174014631%

Nutrients (% of daily need)

Calories: 306.41kcal (15.32%), Fat: 13.7g (21.08%), Saturated Fat: 5.04g (31.51%), Carbohydrates: 43.19g (14.4%), Net Carbohydrates: 42.63g (15.5%), Sugar: 27.07g (30.08%), Cholesterol: 38.7mg (12.9%), Sodium: 133.87mg (5.82%), Alcohol: 0.06g (100%), Alcohol %: 0.09% (100%), Protein: 3.48g (6.96%), Selenium: 9.92µg (14.17%), Vitamin B1: 0.17mg (11.59%), Folate: 42.21µg (10.55%), Vitamin B2: 0.16mg (9.54%), Manganese: 0.15mg (7.3%), Iron: 1.16mg (6.42%), Vitamin B3: 1.25mg (6.24%), Phosphorus: 55.23mg (5.52%), Vitamin E: 0.73mg (4.87%), Vitamin K: 4.99µg (4.76%), Calcium: 41.36mg (4.14%), Vitamin A: 176.31IU (3.53%), Vitamin B5: 0.31mg (3.1%), Fiber: 0.56g (2.25%), Vitamin B12: 0.13µg (2.1%), Copper: 0.04mg (1.99%), Zinc: 0.29mg (1.94%), Vitamin D: 0.29µg (1.94%), Magnesium: 6.82mg (1.7%), Potassium: 49.77mg (1.42%), Vitamin B6: 0.03mg (1.31%)