

## Dixie Sugar Cookies

READY IN



45 min.

SERVINGS



36

CALORIES



76 kcal

DESSERT

### Ingredients

- 1 teaspoon double-acting baking powder
- 0.5 tablespoon baking soda
- 2 eggs beaten
- 2 cups flour all-purpose
- 0.5 teaspoon nutmeg
- 0.5 teaspoon lemon zest
- 2 tablespoons milk
- 0.3 teaspoon salt
- 0.5 cup shortening

1 cup granulated sugar white

## Equipment

bowl

baking sheet

baking paper

oven

## Directions

Preheat oven to 375 degrees F (190 degrees C). Line baking sheets with parchment paper.

In a large bowl blend the shortening, salt, lemon zest and nutmeg together.

Add the sugar and beat well. Beat in the eggs and milk and mix until well combined.

Sift flour, baking powder and baking soda together.

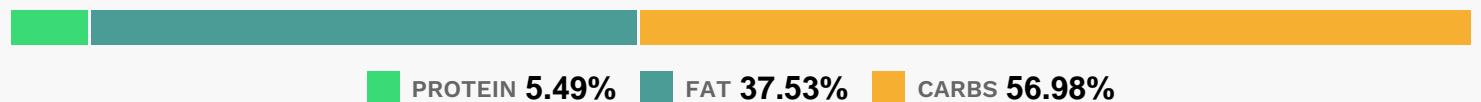
Add to the shortening mixture and blend until combined.

Drop dough by teaspoonfuls onto the baking sheets and flatten with a glass.

Sprinkle tops with sugar.

Bake at 375 degrees F (190 degrees C) for 8 to 12 minutes. Enjoy!

## Nutrition Facts



## Properties

Glycemic Index:9.59, Glycemic Load:7.76, Inflammation Score:-1, Nutrition Score:1.3882608818619%

## Nutrients (% of daily need)

Calories: 76.05kcal (3.8%), Fat: 3.2g (4.93%), Saturated Fat: 0.82g (5.14%), Carbohydrates: 10.94g (3.65%), Net Carbohydrates: 10.74g (3.91%), Sugar: 5.62g (6.25%), Cholesterol: 9.19mg (3.06%), Sodium: 77.63mg (3.38%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.05g (2.11%), Selenium: 3.15µg (4.51%), Vitamin B1: 0.06mg (3.78%), Folate: 13.88µg (3.47%), Vitamin B2: 0.05mg (2.81%), Manganese: 0.05mg (2.46%), Iron: 0.38mg (2.13%), Vitamin B3: 0.41mg (2.07%), Phosphorus: 15.68mg (1.57%), Vitamin K: 1.55µg (1.47%), Vitamin E: 0.2mg (1.37%), Calcium: 10.15mg (1.01%)