



Dora's Christmas Cookies

READY IN



45 min.

SERVINGS



60

CALORIES



107 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon almond extract
- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 2 eggs
- ☐ 6 cups flour all-purpose
- ☐ 1 cup milk
- ☐ 1 teaspoon salt
- ☐ 1 cup shortening
- ☐ 1 tablespoon vanilla extract

☐ 2 cups sugar white

Equipment

☐ baking sheet

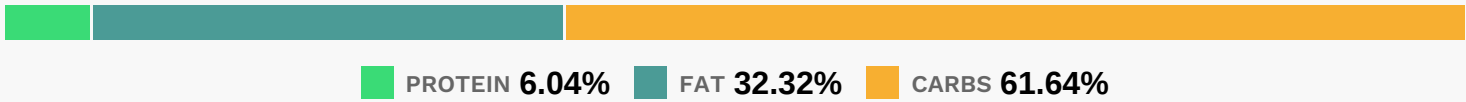
☐ oven

☐ cookie cutter

Directions

- ☐ Preheat oven to 350 degrees F (180 degrees C).
- ☐ Mix together sugar, shortening or margarine, vanilla extract and almond extract Cream these together until light.
- ☐ Add eggs and beat well.
- ☐ Combine flour, baking soda, baking powder and salt (use 1/2 teas. if using margarine).
- ☐ Add to sugar mixture alternately with milk, ending with flour mixture. Dough will be quite stiff and may require mixing the last bit of flour in by hand.
- ☐ Roll out portions of dough on floured board and cut with your favorite cookie cutters.
- ☐ Place on greased cookie sheets and bake for 10 to 12 minutes . Test for doneness by touching lightly with your finger. If there is no dent, they're done. Cool and frost, decorate with colored sugars and colored frosting..
- ☐ Note: If you like crisp cookies, roll the dough thinner. For more cake-like dough roll thicker and use metal cookie cutters. Originally we used Anise oil to flavor the dough (5 to 6 drops) in place of the vanilla and almond extracts. But my children prefer the extracts.

Nutrition Facts



Properties

Glycemic Index:4.58, Glycemic Load:11.64, Inflammation Score:-1, Nutrition Score:2.1704347872216%

Nutrients (% of daily need)

Calories: 106.76kcal (5.34%), Fat: 3.83g (5.89%), Saturated Fat: 1g (6.22%), Carbohydrates: 16.43g (5.48%), Net Carbohydrates: 16.1g (5.85%), Sugar: 6.92g (7.69%), Cholesterol: 5.94mg (1.98%), Sodium: 68.17mg (2.96%),

Alcohol: 0.1g (100%), Alcohol %: 0.43% (100%), Protein: 1.61g (3.22%), Selenium: 4.81µg (6.86%), Vitamin B1: 0.1mg (6.78%), Folate: 23.56µg (5.89%), Vitamin B2: 0.08mg (4.45%), Manganese: 0.09mg (4.34%), Vitamin B3: 0.74mg (3.72%), Iron: 0.62mg (3.44%), Phosphorus: 21.99mg (2.2%), Vitamin K: 1.87µg (1.78%), Vitamin E: 0.23mg (1.56%), Fiber: 0.34g (1.35%), Calcium: 11.77mg (1.18%), Vitamin B5: 0.12mg (1.16%)