



## Double Sugar Cookies

 Dairy Free

READY IN



200 min.

SERVINGS



100

CALORIES



54 kcal

DESSERT

### Ingredients

- ☐ 1 cup granulated sugar
- ☐ 1 cup powdered sugar
- ☐ 1 cup butter softened
- ☐ 1 cup vegetable oil
- ☐ 1 teaspoon vanilla
- ☐ 2 eggs
- ☐ 4.3 cups flour all-purpose
- ☐ 1 teaspoon baking soda

- ☐ 1 teaspoon cream of tartar
- ☐ 1 teaspoon salt
- ☐ 1 serving sprinkles

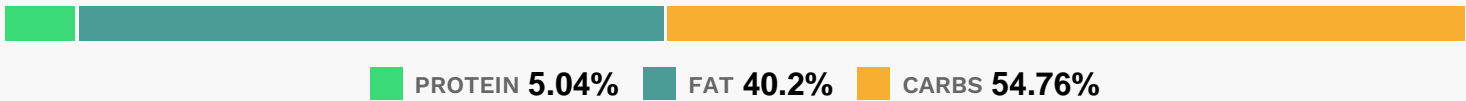
## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ plastic wrap
- ☐ hand mixer

## Directions

- ☐ In large bowl, beat granulated sugar, powdered sugar and butter with electric mixer on medium speed until light and fluffy. Beat in oil, vanilla and eggs until well blended.
- ☐ On low speed, beat in flour, baking soda, cream of tartar and salt until a dough forms. Cover with plastic wrap; refrigerate at least 2 hours or overnight for easier handling.
- ☐ Heat oven to 375°F. Shape dough into 1-inch balls; place 2 inches apart on ungreased cookie sheets. Flatten each with bottom of glass dipped in colored sugar.
- ☐ Bake 5 to 8 minutes or until set but not brown. Immediately remove from cookie sheets.

## Nutrition Facts



## Properties

Glycemic Index:1.45, Glycemic Load:4.33, Inflammation Score:-1, Nutrition Score:0.97086956781214%

## Nutrients (% of daily need)

Calories: 53.76kcal (2.69%), Fat: 2.41g (3.71%), Saturated Fat: 0.49g (3.04%), Carbohydrates: 7.39g (2.46%), Net Carbohydrates: 7.24g (2.63%), Sugar: 3.28g (3.65%), Cholesterol: 3.27mg (1.09%), Sodium: 57.02mg (2.48%), Alcohol: 0.01g (100%), Alcohol %: 0.12% (100%), Protein: 0.68g (1.36%), Selenium: 2.09µg (2.99%), Vitamin B1: 0.04mg (2.82%), Folate: 10.16µg (2.54%), Vitamin B2: 0.03mg (1.87%), Manganese: 0.04mg (1.84%), Vitamin A: 85.95IU (1.72%), Vitamin B3: 0.31mg (1.58%), Iron: 0.27mg (1.47%)