



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



PROTEIN 5.04% FAT 40.2% CARBS 54.76%

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%)