



Easy Refrigerator Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



84

CALORIES



61 kcal

DESSERT

Ingredients

- 1 teaspoon baking soda
- 1 cup brown sugar packed
- 1 cup butter
- 2 teaspoons cream of tartar
- 2 eggs
- 3 cups flour all-purpose
- 2 teaspoons ground cinnamon
- 1 teaspoon salt

- 1.5 teaspoons vanilla extract
- 0.5 cup walnut pieces chopped
- 1 cup granulated sugar white

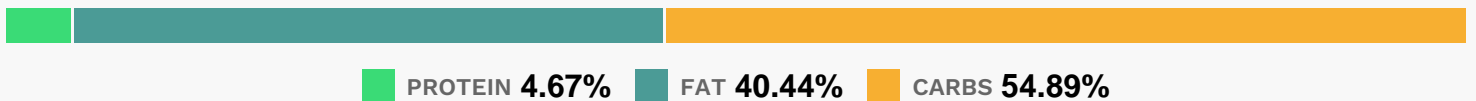
Equipment

- bowl
- baking sheet
- oven
- wax paper

Directions

- In a medium bowl, cream the butter with the white sugar and brown sugar. Stir in the eggs and vanilla. Sift together the flour, baking soda, cream of tartar, cinnamon and salt; stir into the creamed mixture. Finally, mix in the nuts. Divide dough into 3 equal parts, shape each piece into a log about 1 1/2 inches in diameter. Wrap logs in wax paper and chill for 3 hours or overnight.
- Preheat oven to 400 degrees F (200 degrees C).
- Cut dough logs into 1/4 inch slices and place them on an unprepared cookie sheet.
- Bake for 8 to 10 minutes, until light brown.

Nutrition Facts



Properties

Glycemic Index:2.62, Glycemic Load:4.14, Inflammation Score:-1, Nutrition Score:1.0534782536814%

Flavonoids

Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg

Nutrients (% of daily need)

Calories: 61.31kcal (3.07%), Fat: 2.8g (4.3%), Saturated Fat: 1.47g (9.2%), Carbohydrates: 8.54g (2.85%), Net Carbohydrates: 8.35g (3.04%), Sugar: 4.96g (5.51%), Cholesterol: 9.71mg (3.24%), Sodium: 60.49mg (2.63%), Alcohol: 0.02g (100%), Alcohol %: 0.22% (100%), Protein: 0.73g (1.45%), Manganese: 0.06mg (3.25%), Selenium:

1.94µg (2.78%), Vitamin B1: 0.04mg (2.53%), Folate: 9.45µg (2.36%), Vitamin B2: 0.03mg (1.73%), Iron: 0.27mg (1.52%), Vitamin A: 73.47IU (1.47%), Vitamin B3: 0.28mg (1.39%), Phosphorus: 10.1mg (1.01%)