



Frosted Sugar Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



1

CALORIES



6752 kcal

DESSERT

Ingredients

- ☐ 2 cups butter softened
- ☐ 2 eggs beaten
- ☐ 5 cups flour all-purpose
- ☐ 1.3 cups sugar
- ☐ 1 serving garnish: colored sugar
- ☐ 2 teaspoons vanilla extract

Equipment

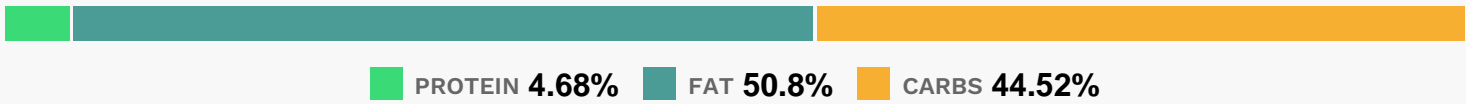
- ☐ bowl

- ☐ baking sheet
- ☐ oven
- ☐ hand mixer
- ☐ cookie cutter

Directions

- ☐ Blend butter and sugar together; stir in eggs and vanilla.
- ☐ Add flour; mix until well blended. Shape into a ball; cover and chill for 4 hours to overnight.
- ☐ Roll out dough 1/4-inch thick on a lightly floured surface; cut out with cookie cutters as desired. Arrange cookies on lightly greased baking sheets.
- ☐ Bake at 350 degrees for 8 to 10 minutes, until golden. Frost cookies when cool; decorate as desired. Makes 4 dozen. Frosting: 4 1/2 c. powdered sugar 6 T. butter, melted 6 T. milk 2 T. vanilla extract 1 T. lemon juice Optional: food coloring
- ☐ Combine all ingredients in a medium bowl. Beat with an electric mixer on low speed until smooth.

Nutrition Facts



Properties

Glycemic Index:265.18, Glycemic Load:539.72, Inflammation Score:-10, Nutrition Score:59.153478207796%

Nutrients (% of daily need)

Calories: 6751.93kcal (337.6%), Fat: 383.58g (590.13%), Saturated Fat: 237.08g (1481.75%), Carbohydrates: 756.41g (252.14%), Net Carbohydrates: 739.53g (268.92%), Sugar: 281.41g (312.67%), Cholesterol: 1303.46mg (434.49%), Sodium: 3060.19mg (133.05%), Alcohol: 2.75g (100%), Alcohol %: 0.24% (100%), Protein: 79.51g (159.03%), Selenium: 245.1µg (350.15%), Vitamin B1: 4.97mg (331%), Folate: 1198.73µg (299.68%), Vitamin A: 11820.66IU (236.41%), Vitamin B2: 3.7mg (217.92%), Manganese: 4.32mg (215.83%), Vitamin B3: 37.19mg (185.95%), Iron: 30.78mg (171%), Phosphorus: 958.68mg (95.87%), Vitamin E: 11.83mg (78.88%), Fiber: 16.88g (67.5%), Copper: 0.99mg (49.43%), Vitamin B5: 4.59mg (45.89%), Zinc: 5.96mg (39.7%), Magnesium: 158.1mg (39.53%), Vitamin K: 33.92µg (32.3%), Potassium: 916.56mg (26.19%), Vitamin B12: 1.55µg (25.92%), Calcium: 255.66mg (25.57%), Vitamin B6: 0.44mg (22.02%), Vitamin D: 1.76µg (11.73%)