

# German Cut-Out Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



48

CALORIES



110 kcal

DESSERT

## Ingredients

- 1 teaspoon double-acting baking powder
- 1 teaspoon baking soda
- 2 cups brown sugar
- 1 cup butter softened
- 2 eggs
- 4 cups flour all-purpose
- 0.5 teaspoon salt
- 1 tablespoon vanilla extract

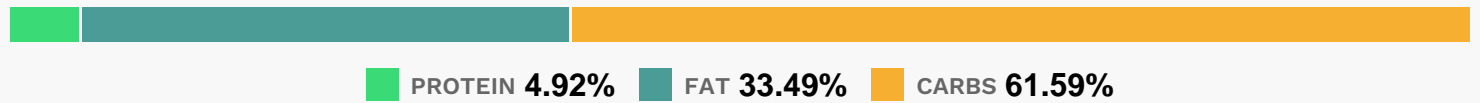
## Equipment

- bowl
- baking sheet
- oven
- wire rack
- cookie cutter

## Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.
- In a large bowl, cream together the butter and brown sugar. Beat in the eggs and vanilla extract until well blended.
- Combine the flour, baking soda, baking powder and salt; stir into the creamed mixture. On a lightly floured surface, roll the dough out to 1/4 inch in thickness.
- Cut into desired shapes with cookie cutters.
- Place cookies 1 1/2 inches apart onto cookie sheets.
- Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely. Decorate with your favorite frostings or sprinkles if you like.

## Nutrition Facts



## Properties

Glycemic Index:4.52, Glycemic Load:5.77, Inflammation Score:-1, Nutrition Score:1.9352174031994%

## Nutrients (% of daily need)

Calories: 110.1kcal (5.51%), Fat: 4.11g (6.33%), Saturated Fat: 2.5g (15.65%), Carbohydrates: 17.01g (5.67%), Net Carbohydrates: 16.73g (6.08%), Sugar: 8.96g (9.96%), Cholesterol: 16.99mg (5.66%), Sodium: 91.67mg (3.99%), Alcohol: 0.09g (100%), Alcohol %: 0.44% (100%), Protein: 1.36g (2.72%), Selenium: 4.25µg (6.07%), Vitamin B1: 0.08mg (5.52%), Folate: 20.16µg (5.04%), Manganese: 0.08mg (3.91%), Vitamin B2: 0.06mg (3.63%), Iron: 0.59mg (3.28%), Vitamin B3: 0.63mg (3.15%), Vitamin A: 128.08IU (2.56%), Phosphorus: 18.22mg (1.82%), Calcium: 16.27mg

(1.63%), Fiber: 0.28g (1.13%), Copper: 0.02mg (1.04%)