



Giant Sugar Cookies

 Vegetarian

READY IN



60 min.

SERVINGS



10

CALORIES



307 kcal

DESSERT

Ingredients

- 2 cups flour all-purpose
- 1 teaspoon double-acting baking powder
- 0.5 teaspoon salt
- 0.3 teaspoon baking soda
- 8 tablespoons butter unsalted room temperature (1 stick)
- 1.5 cups sugar plus more for sprinkling
- 1 large eggs
- 1 teaspoon vanilla extract pure

0.3 cup cream sour

Equipment

bowl

baking sheet

oven

whisk

blender

hand mixer

wooden spoon

Directions

Preheat oven to 350 degrees, with one rack in upper third and another in lower third. In a medium bowl, whisk together flour, baking powder, salt, and baking soda; set aside.

Using an electric mixer on medium-high, beat butter and sugar until light and fluffy, 2 to 4 minutes.

Add egg and vanilla; beat well to combine.

With mixer on low, add half the flour mixture, followed by sour cream, then remaining flour mixture; mix just until smooth. (Dough will be stiff; you may need to finish mixing it by hand with a wooden spoon.)

Drop mounds of dough, each equal to about 3 tablespoons, 3 to 4 inches apart, onto two ungreased baking sheets; sprinkle with sugar.

Bake until edges of cookies are just firm and tops are barely beginning to brown, 20 to 25 minutes, rotating sheets once halfway through.

Transfer cookies to a rack to cool.

Nutrition Facts



PROTEIN 4.44% **FAT 31.92%** **CARBS 63.64%**

Properties

Glycemic Index:23.71, Glycemic Load:34.85, Inflammation Score:-3, Nutrition Score:4.7526087448325%

Nutrients (% of daily need)

Calories: 306.7kcal (15.34%), Fat: 11.02g (16.95%), Saturated Fat: 6.53g (40.81%), Carbohydrates: 49.43g (16.48%), Net Carbohydrates: 48.75g (17.73%), Sugar: 30.28g (33.64%), Cholesterol: 46.07mg (15.36%), Sodium: 196.98mg (8.56%), Alcohol: 0.14g (100%), Alcohol %: 0.22% (100%), Protein: 3.45g (6.9%), Selenium: 10.52µg (15.02%), Vitamin B1: 0.2mg (13.33%), Folate: 48.78µg (12.2%), Vitamin B2: 0.17mg (9.76%), Manganese: 0.18mg (8.77%), Vitamin B3: 1.49mg (7.46%), Iron: 1.31mg (7.3%), Vitamin A: 342.71IU (6.85%), Phosphorus: 52.75mg (5.27%), Calcium: 38.97mg (3.9%), Fiber: 0.68g (2.7%), Vitamin E: 0.35mg (2.33%), Copper: 0.04mg (2.25%), Vitamin B5: 0.22mg (2.18%), Zinc: 0.27mg (1.82%), Vitamin D: 0.27µg (1.79%), Magnesium: 7.06mg (1.76%), Potassium: 44.82mg (1.28%), Vitamin B12: 0.08µg (1.26%), Vitamin B6: 0.02mg (1.11%)