

Good-As-Grandma's Sugar Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



72

CALORIES



53 kcal

DESSERT

Ingredients

- 1.5 teaspoons double-acting baking powder
- 1 cup butter softened
- 1 eggs
- 3 cups flour all-purpose
- 3 teaspoons milk
- 0.5 teaspoon salt
- 1 teaspoon vanilla extract
- 1 cup granulated sugar white

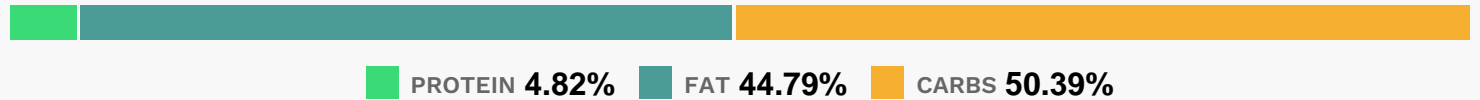
Equipment

- baking sheet
- baking paper
- oven

Directions

- Preheat oven to 400 degrees F (205 degrees C). Line baking sheets with parchment paper.
- Cream the butter and the sugar together until light and fluffy. Beat in the egg, milk and vanilla.
- Sift the flour, baking powder and salt together.
- Add the flour mixture the butter mixture and stir to combine.
- Drop teaspoonfuls of the dough on the prepared baking sheets and bake at 400 degrees F (205 degrees C) for 5 to 8 minutes or until just golden.

Nutrition Facts



Properties

Glycemic Index:4.52, Glycemic Load:4.84, Inflammation Score:-1, Nutrition Score:0.93478259865357%

Nutrients (% of daily need)

Calories: 53.46kcal (2.67%), Fat: 2.68g (4.13%), Saturated Fat: 1.65g (10.32%), Carbohydrates: 6.79g (2.26%), Net Carbohydrates: 6.65g (2.42%), Sugar: 2.81g (3.12%), Cholesterol: 9.08mg (3.03%), Sodium: 46.34mg (2.01%), Alcohol: 0.02g (100%), Alcohol %: 0.2% (100%), Protein: 0.65g (1.3%), Selenium: 2.01µg (2.87%), Vitamin B1: 0.04mg (2.76%), Folate: 9.91µg (2.48%), Manganese: 0.04mg (1.8%), Vitamin B2: 0.03mg (1.79%), Vitamin A: 82.43IU (1.65%), Vitamin B3: 0.31mg (1.55%), Iron: 0.26mg (1.47%)