



Grandma Minnie's Old Fashioned Sugar Cookies



Vegetarian



Popular

READY IN



28 min.

SERVINGS



72

CALORIES



55 kcal

DESSERT

Ingredients

- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 1 cup butter
- ☐ 3 tablespoons cup heavy whipping cream
- ☐ 1 eggs lightly beaten
- ☐ 3 cups flour all-purpose sifted
- ☐ 0.5 teaspoon salt
- ☐ 1 teaspoon vanilla extract

☐ 1 cup sugar white

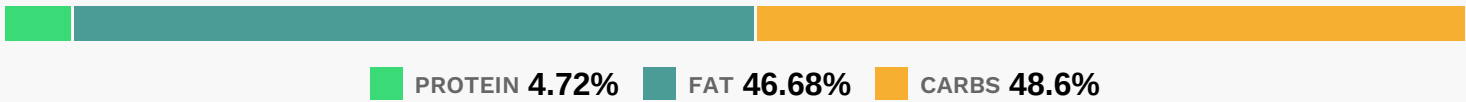
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ blender

Directions

- ☐ Preheat oven to 400 degrees F (200 degrees C) .
- ☐ Over a large bowl, sift together all-purpose flour, baking powder, salt, sugar.
- ☐ Cut in butter and blend with a pastry blender until mixture resembles cornmeal. Stir in lightly beaten egg, cream, and vanilla. Blend well. Dough may be chilled, if desired.
- ☐ On a floured surface, roll out dough to 1/8 inch thickness.
- ☐ Sprinkle with sugar; cut into desired shapes.
- ☐ Transfer to ungreased baking sheets.
- ☐ Bake for 6 to 8 minutes, or until delicately brown.

Nutrition Facts



Properties

Glycemic Index:3.99, Glycemic Load:4.84, Inflammation Score:-1, Nutrition Score:0.95347826895506%

Nutrients (% of daily need)

Calories: 55.46kcal (2.77%), Fat: 2.9g (4.46%), Saturated Fat: 1.79g (11.2%), Carbohydrates: 6.8g (2.27%), Net Carbohydrates: 6.65g (2.42%), Sugar: 2.82g (3.13%), Cholesterol: 9.76mg (3.25%), Sodium: 46.43mg (2.02%), Alcohol: 0.02g (100%), Alcohol %: 0.19% (100%), Protein: 0.66g (1.32%), Selenium: 2.02µg (2.89%), Vitamin B1: 0.04mg (2.76%), Folate: 9.94µg (2.48%), Vitamin B2: 0.03mg (1.84%), Vitamin A: 91.28IU (1.83%), Manganese: 0.04mg (1.8%), Vitamin B3: 0.31mg (1.55%), Iron: 0.26mg (1.47%)