



## Grandmother's Brown Sugar Cookies

 Dairy Free

READY IN



45 min.

SERVINGS



48

CALORIES



134 kcal

DESSERT

### Ingredients

- 0.8 teaspoon baking soda
- 3 cups brown sugar packed
- 0.8 teaspoon cream of tartar
- 4 eggs
- 5 cups flour all-purpose
- 0.8 cup shortening
- 1 teaspoon vanilla extract

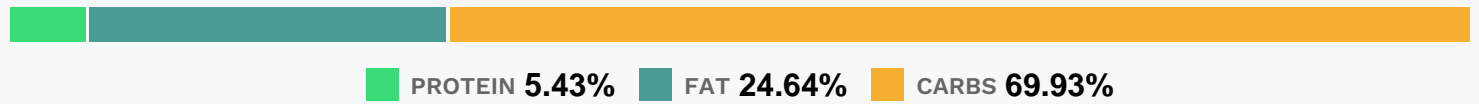
### Equipment

- bowl
- oven
- cookie cutter

## Directions

- Preheat oven to 400 degrees F (200 degrees C).
- Cream together the sugar, shortening and eggs.
- Add vanilla and mix well.
- In a separate bowl, mix together the flour, baking soda, and cream of tartar.
- Add to brown sugar mixture and stir until it is a soft dough.
- Roll out, cut with cookie cutters and bake for 8 to 10 minutes.

## Nutrition Facts



## Properties

Glycemic Index:1.56, Glycemic Load:7.19, Inflammation Score:-1, Nutrition Score:2.4573912892653%

## Nutrients (% of daily need)

Calories: 133.57kcal (6.68%), Fat: 3.68g (5.66%), Saturated Fat: 0.94g (5.85%), Carbohydrates: 23.49g (7.83%), Net Carbohydrates: 23.14g (8.41%), Sugar: 13.4g (14.89%), Cholesterol: 13.64mg (4.55%), Sodium: 26.58mg (1.16%), Alcohol: 0.03g (100%), Alcohol %: 0.11% (100%), Protein: 1.82g (3.65%), Selenium: 5.7µg (8.15%), Vitamin B1: 0.1mg (6.96%), Folate: 25.69µg (6.42%), Manganese: 0.1mg (4.95%), Vitamin B2: 0.08mg (4.77%), Iron: 0.77mg (4.28%), Vitamin B3: 0.79mg (3.93%), Phosphorus: 21.88mg (2.19%), Vitamin K: 1.75µg (1.67%), Vitamin E: 0.24mg (1.62%), Calcium: 15.46mg (1.55%), Vitamin B5: 0.15mg (1.53%), Fiber: 0.35g (1.41%), Copper: 0.03mg (1.4%), Potassium: 45.14mg (1.29%), Magnesium: 4.55mg (1.14%)