



## Granny's Christmas Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



30

CALORIES



235 kcal

DESSERT

### Ingredients

- 1 pound butter softened
- 8 ounce candied cherries cut in half
- 2 egg yolks
- 2 large eggs
- 4.5 cups flour all-purpose sifted
- 1 cup sugar
- 2 teaspoons vanilla extract

### Equipment

- baking sheet
- oven
- hand mixer

## Directions

- Beat butter at medium speed with an electric mixer until creamy. Gradually add sugar, beating well.
- Add eggs and egg yolks, 1 at a time, beating until blended.
- Add flour to butter mixture gradually, beating at low speed just until blended.
- Add 2 teaspoons vanilla extract, beating just until blended.
- Drop by rounded teaspoonfuls on lightly greased cookie sheets. Press a candied cherry half in center of each cookie.
- Bake at 350 for 20 minutes or until golden brown.
- Remove cookies to wire racks, and let cool.

## Nutrition Facts



## Properties

Glycemic Index:6.5, Glycemic Load:15.01, Inflammation Score:-3, Nutrition Score:3.69826090595%

## Nutrients (% of daily need)

Calories: 235.16kcal (11.76%), Fat: 13.13g (20.19%), Saturated Fat: 8.02g (50.12%), Carbohydrates: 26.77g (8.92%), Net Carbohydrates: 26.19g (9.52%), Sugar: 10.28g (11.42%), Cholesterol: 57.87mg (19.29%), Sodium: 103mg (4.48%), Alcohol: 0.09g (100%), Alcohol %: 0.22% (100%), Protein: 2.7g (5.4%), Selenium: 8.24µg (11.78%), Vitamin B1: 0.15mg (10.09%), Folate: 38.08µg (9.52%), Vitamin A: 413.15IU (8.26%), Vitamin B2: 0.12mg (7.11%), Manganese: 0.13mg (6.52%), Vitamin B3: 1.12mg (5.59%), Iron: 0.97mg (5.38%), Phosphorus: 35.17mg (3.52%), Vitamin E: 0.43mg (2.85%), Fiber: 0.57g (2.3%), Vitamin B5: 0.19mg (1.86%), Copper: 0.03mg (1.55%), Zinc: 0.22mg (1.44%), Vitamin B12: 0.08µg (1.31%), Magnesium: 4.92mg (1.23%), Vitamin K: 1.13µg (1.08%)