



## Icebox Butter Cookies

 Vegetarian

READY IN



585 min.

SERVINGS



1

CALORIES



4974 kcal

DESSERT

## Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup brown sugar light packed
- ☐ 1 cup butter softened
- ☐ 2 large eggs
- ☐ 3.5 cups flour all-purpose
- ☐ 1.5 cups granulated sugar
- ☐ 0.5 teaspoon salt
- ☐ 1 tablespoon vanilla extract

## Equipment

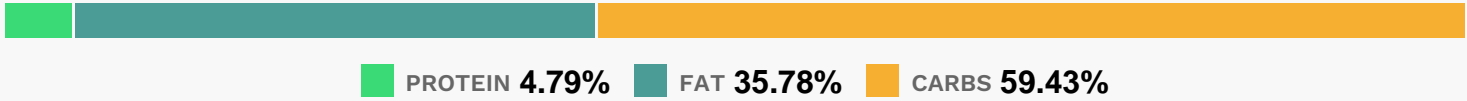
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ plastic wrap
- ☐ hand mixer

## Directions

- ☐ Beat first 4 ingredients at medium speed with an electric mixer until fluffy.
- ☐ Add eggs, 1 at a time, beating just until blended after each addition.
- ☐ Stir together flour and next 2 ingredients; gradually add to butter mixture, beating just until blended after each addition.
- ☐ Shape dough into 4 logs (about 2 inches in diameter); wrap each log in plastic wrap. Chill 8 hours to 3 days.
- ☐ Preheat oven to 35
- ☐ Cut each log into 1/4-inch-thick slices; place on parchment paper-lined baking sheets.
- ☐ Bake 8 to 12 minutes or until lightly browned.
- ☐ Remove from baking sheets to wire racks, and cool completely (about 20 minutes).
- ☐ Try These Stir-ins!
- ☐ Lime-Coconut: Stir in 1 cup sweetened flaked coconut, 1 cup finely chopped macadamia nuts, and 2 Tbsp. lime zest after adding flour mixture.
- ☐ Chocolate Confetti: Stir in 1 cup chopped honey-roasted peanuts and 1 (4-oz.) semisweet chocolate baking bar, finely chopped, after adding flour mixture.
- ☐ Rosemary-Berry: Stir in 1 cup finely chopped sweetened dried cranberries, 2 Tbsp. minced fresh rosemary, and 2 Tbsp. orange zest after adding flour mixture.
- ☐ Add 3 Tbsp. unsweetened instant tea mix, 2 Tbsp. orange zest, 1 Tbsp. lemon zest, and 2 tsp. pumpkin pie spice with first 4 ingredients.
- ☐ Roll logs in Demerara sugar before chilling.
- ☐ Praline Pecan: Stir in 1 1/2 cups roasted glazed pecan pieces after adding flour mixture.

- ☐ Add 3 Tbsp. instant coffee granules with first 4 ingredients; stir in 4 (4-oz.) chocolate-covered toffee candy bars, finely chopped, after adding flour mixture.
- ☐ Add 1/4 cup finely chopped fresh basil, 2 Tbsp. lemon zest, and 2 Tbsp. poppy seeds with first 4 ingredients.

## Nutrition Facts



## Properties

Glycemic Index:195.09, Glycemic Load:451.03, Inflammation Score:-10, Nutrition Score:53.349999966829%

## Nutrients (% of daily need)

Calories: 4973.53kcal (248.68%), Fat: 198.86g (305.94%), Saturated Fat: 120.49g (753.05%), Carbohydrates: 743.07g (247.69%), Net Carbohydrates: 731.25g (265.91%), Sugar: 409.43g (454.92%), Cholesterol: 860.05mg (286.68%), Sodium: 3355.27mg (145.88%), Alcohol: 4.47g (100%), Alcohol %: 0.48% (100%), Protein: 59.86g (119.73%), Selenium: 184.41µg (263.44%), Vitamin B1: 3.49mg (232.48%), Folate: 855.53µg (213.88%), Vitamin B2: 2.76mg (162.63%), Manganese: 3.13mg (156.35%), Vitamin B3: 26.18mg (130.88%), Iron: 23.05mg (128.07%), Vitamin A: 6212.73IU (124.25%), Phosphorus: 730.16mg (73.02%), Fiber: 11.81g (47.25%), Vitamin E: 6.58mg (43.86%), Copper: 0.79mg (39.25%), Vitamin B5: 3.85mg (38.49%), Magnesium: 124.28mg (31.07%), Zinc: 4.64mg (30.91%), Calcium: 272.55mg (27.26%), Potassium: 832.39mg (23.78%), Vitamin B12: 1.28µg (21.27%), Vitamin B6: 0.42mg (20.89%), Vitamin K: 17.5µg (16.67%), Vitamin D: 2µg (13.33%)