



Lofthouse Cookie Clone

 Gluten Free

READY IN



45 min.

SERVINGS



60

CALORIES



105 kcal

DESSERT

Ingredients

- ☐ 0.3 teaspoon almond extract
- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 2 large egg whites (large)
- ☐ 3 large eggs
- ☐ 2 cups granulated sugar
- ☐ 4.5 cups powdered sugar
- ☐ 4 oz butter salted softened

- ☐ 0.5 cup shortening softened
- ☐ 1.5 cups cup heavy whipping cream sour room temperature
- ☐ 0.8 teaspoon vanilla
- ☐ 1 teaspoon vanilla extract

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ mixing bowl
- ☐ blender

Directions

- ☐ Preheat oven to 400 degrees F.In a large mixing bowl, beat butter until creamy.
- ☐ Add sugar and continue beating until creamy and light.
- ☐ Add eggs one by one, beating until incorporated. Beat in vanilla, baking soda and baking powder.Stir in the sour cream.
- ☐ Add the flour and mix until incorporated.Put half the dough in the refrigerator until ready to use.
- ☐ Roll the remaining dough about 1/4 inch thick and cut into small circles. Arrange on a parchment lined cookie sheet and bake for 12-15 minutes or until cookies are lightly brown around the edges.
- ☐ Put the whites in the bowl of the standing mixer and begin beating. You can use the paddle or the whisk attachment for this.
- ☐ Add the butter and shortening and beat on high. Stir in half of the sugar. Beat until creamy, then add remaining sugar and flavorings. Continue beating until light and creamy.
- ☐ Spread on cookies

Nutrition Facts



 PROTEIN 2.2%  FAT 38.58%  CARBS 59.22%

Properties

Glycemic Index:3.53, Glycemic Load:4.67, Inflammation Score:-1, Nutrition Score:0.639999999573697%

Nutrients (% of daily need)

Calories: 105.28kcal (5.26%), Fat: 4.62g (7.1%), Saturated Fat: 2.06g (12.86%), Carbohydrates: 15.95g (5.32%), Net Carbohydrates: 15.95g (5.8%), Sugar: 15.69g (17.43%), Cholesterol: 16.76mg (5.59%), Sodium: 44.94mg (1.95%), Alcohol: 0.05g (100%), Alcohol %: 0.2% (100%), Protein: 0.59g (1.18%), Vitamin A: 96.55IU (1.93%), Selenium: 1.31µg (1.88%), Vitamin B2: 0.03mg (1.74%), Vitamin E: 0.2mg (1.31%), Calcium: 11.84mg (1.18%), Phosphorus: 11.41mg (1.14%), Vitamin K: 1.13µg (1.08%)