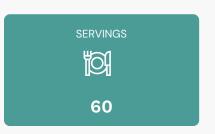


Lofthouse Cookie Clone

Gluten Free







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	
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Equipment		
	bowl	
	baking sheet	
	oven	
	whisk	
	mixing bowl	
	blender	
Directions		
Н	Preheat oven to 400 degrees F.In a large mixing bowl, beat butter until creamy.	
브	Add sugar and continue beating until creamy and light.	
Ш	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 o 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

Properties

Glycemic Index:3.53, Glycemic Load:4.67, Inflammation Score:-1, Nutrition Score:0.63999999573697%

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%)