



Michelle's Soft Sugar Cookies



Dairy Free



Popular

READY IN



45 min.

SERVINGS



36

CALORIES



128 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 2 teaspoons cream of tartar
- ☐ 3 eggs
- ☐ 3.5 cups flour all-purpose
- ☐ 1 cup butter
- ☐ 0.5 teaspoon salt
- ☐ 1 teaspoon vanilla extract
- ☐ 1.5 cups sugar white

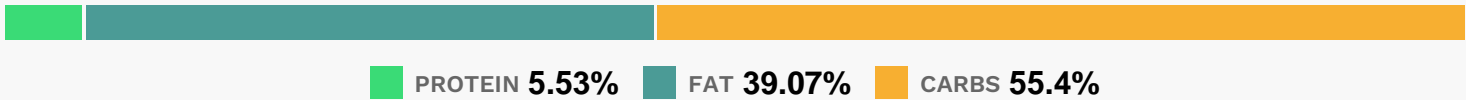
Equipment

- ☐ baking sheet
- ☐ baking paper
- ☐ oven

Directions

- ☐ Cream the margarine and add the sugar gradually. Beat until light and fluffy.
- ☐ Add eggs one at time, mixing well after each addition.
- ☐ Stir in the vanilla.
- ☐ Add the flour, cream of tartar, baking soda and salt gradually to the creamed mixture, stirring in by hand. Cover and chill dough overnight.
- ☐ Preheat oven to 375 degrees F (190 degrees C). Line baking sheets with parchment paper.
- ☐ Roll dough out on a floured surface to 1/8 to 1/4 inch thick and cut into your favorite shapes.
- ☐ Place cookies onto the prepared baking sheets.
- ☐ Bake at 375 degrees F (190 degrees C) for 6 to 8 minutes or until cookie has a golden appearance.

Nutrition Facts



Properties

Glycemic Index:4.03, Glycemic Load:12.53, Inflammation Score:-2, Nutrition Score:2.3473913024949%

Nutrients (% of daily need)

Calories: 127.65kcal (6.38%), Fat: 5.57g (8.57%), Saturated Fat: 1.19g (7.42%), Carbohydrates: 17.77g (5.92%), Net Carbohydrates: 17.44g (6.34%), Sugar: 8.38g (9.31%), Cholesterol: 13.64mg (4.55%), Sodium: 127.79mg (5.56%), Alcohol: 0.04g (100%), Alcohol %: 0.16% (100%), Protein: 1.77g (3.55%), Selenium: 5.3µg (7.57%), Vitamin B1: 0.1mg (6.5%), Folate: 24.03µg (6.01%), Vitamin A: 245.35IU (4.91%), Vitamin B2: 0.08mg (4.75%), Manganese: 0.08mg (4.25%), Vitamin B3: 0.72mg (3.61%), Iron: 0.64mg (3.55%), Phosphorus: 21.85mg (2.19%), Vitamin E: 0.24mg (1.61%), Potassium: 48.55mg (1.39%), Fiber: 0.33g (1.31%), Vitamin B5: 0.11mg (1.15%), Copper: 0.02mg (1.06%)