



Mom's Sugar Cookies

 Vegetarian

READY IN



225 min.

SERVINGS



60

CALORIES



59 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon almond extract
- ☐ 1 teaspoon baking soda
- ☐ 1 cup butter softened
- ☐ 1.5 cups confectioners' sugar
- ☐ 1 teaspoon cream of tartar
- ☐ 1 eggs
- ☐ 2.5 cups flour all-purpose
- ☐ 1 teaspoon vanilla extract pure

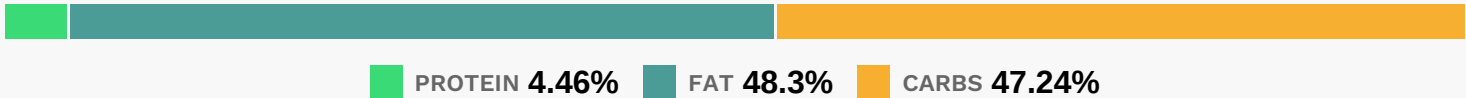
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ plastic wrap
- ☐ hand mixer
- ☐ cookie cutter

Directions

- ☐ Beat butter, egg, vanilla extract, and almond extract together in a bowl using an electric mixer until smooth.
- ☐ Add confectioners' sugar and beat until incorporated.
- ☐ Mix flour, baking soda, and cream of tartar into butter mixture until dough sticks together. Cover bowl with plastic wrap and refrigerate for at least 3 hours.
- ☐ Preheat oven to 375 degrees F (190 degrees C). Lightly grease baking sheets.
- ☐ Cut dough into quarters and roll each quarter onto a floured work surface to almost 1/4-inch thickness.
- ☐ Cut dough into shapes using cookie cutters and arrange on the prepared baking sheets.
- ☐ Bake each batch in the preheated oven until edges start to brown, about 8 minutes.

Nutrition Facts



Properties

Glycemic Index:2.08, Glycemic Load:2.88, Inflammation Score:-1, Nutrition Score:0.94347826780184%

Nutrients (% of daily need)

Calories: 59.22kcal (2.96%), Fat: 3.19g (4.91%), Saturated Fat: 1.98g (12.35%), Carbohydrates: 7.02g (2.34%), Net Carbohydrates: 6.88g (2.5%), Sugar: 2.97g (3.3%), Cholesterol: 10.86mg (3.62%), Sodium: 43.81mg (1.9%), Alcohol: 0.03g (100%), Alcohol %: 0.34% (100%), Protein: 0.66g (1.33%), Selenium: 2.05µg (2.92%), Vitamin B1: 0.04mg

(2.76%), Folate: 9.99µg (2.5%), Vitamin A: 98.51IU (1.97%), Vitamin B2: 0.03mg (1.83%), Manganese: 0.04mg (1.81%),
Vitamin B3: 0.31mg (1.55%), Iron: 0.26mg (1.44%)