



Mrs. Schaller's Sugar Cookies

 Vegetarian

READY IN



550 min.

SERVINGS



72

CALORIES



86 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 2 teaspoons baking soda
- ☐ 1 cup butter
- ☐ 1 cup buttermilk
- ☐ 2 eggs
- ☐ 6 cups flour all-purpose
- ☐ 2 teaspoons vanilla extract
- ☐ 2 cups sugar white

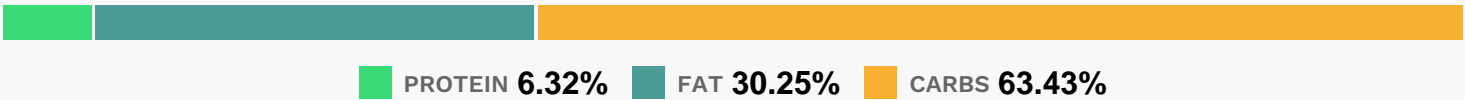
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ mixing bowl
- ☐ cookie cutter

Directions

- ☐ In a mixing bowl, cream sugar, butter and vanilla until light colored. Beat in eggs.
- ☐ In a large bowl, sift together flour and baking powder. In a separate small bowl, dissolve the baking soda in the buttermilk. Stir the egg mixture and buttermilk mixture into the dry incrementally. The dough should be stiff. Refrigerate overnight.
- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Roll dough out on a lightly floured surface to 1/4 inch thick.
- ☐ Cut with cookie cutters and arrange on cookie sheets.
- ☐ Bake in a preheated 350 degrees F (175 degrees C) oven for 8 to 10 minutes.

Nutrition Facts



Properties

Glycemic Index:4.42, Glycemic Load:9.71, Inflammation Score:-1, Nutrition Score:1.8252173701058%

Nutrients (% of daily need)

Calories: 86.1kcal (4.31%), Fat: 2.9g (4.47%), Saturated Fat: 1.74g (10.86%), Carbohydrates: 13.7g (4.57%), Net Carbohydrates: 13.42g (4.88%), Sugar: 5.76g (6.4%), Cholesterol: 11.69mg (3.9%), Sodium: 67.96mg (2.95%), Alcohol: 0.04g (100%), Alcohol %: 0.2% (100%), Protein: 1.36g (2.73%), Selenium: 4.1µg (5.85%), Vitamin B1: 0.08mg (5.6%), Folate: 19.9µg (4.97%), Vitamin B2: 0.06mg (3.82%), Manganese: 0.07mg (3.6%), Vitamin B3: 0.62mg (3.1%), Iron: 0.52mg (2.9%), Phosphorus: 19.7mg (1.97%), Vitamin A: 90.89IU (1.82%), Calcium: 13.43mg (1.34%), Fiber: 0.28g (1.13%)