



No-Roll Sugar Cookies

READY IN



185 min.

SERVINGS



42

CALORIES



130 kcal

DESSERT

Ingredients

- 1 cup granulated sugar
- 1 cup powdered sugar
- 1 cup butter softened
- 0.8 cup vegetable oil
- 2 tablespoons milk
- 1 tablespoon vanilla
- 2 eggs
- 4.3 cups flour all-purpose
- 1 teaspoon baking soda

- 1 teaspoon cream of tartar
- 0.5 teaspoon salt
- 0.3 cup granulated sugar

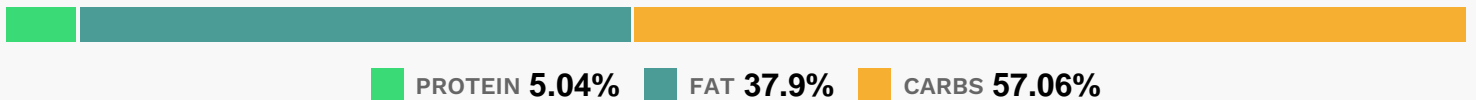
Equipment

- bowl
- baking sheet
- oven
- wire rack
- hand mixer

Directions

- In large bowl, beat 1 cup granulated sugar, the powdered sugar, butter, oil, milk, vanilla and eggs with electric mixer on medium speed, or mix with spoon. Stir in remaining ingredients except 1/4 cup granulated sugar. Cover; refrigerate about 2 hours or until firm.
- Heat oven to 350°F.
- Place 1/4 cup granulated sugar in small bowl. Shape dough into 1 1/2-inch balls.
- Roll balls in sugar. On ungreased cookie sheet, place balls about 3 inches apart. Flatten to 1/4-inch thickness with bottom of glass.
- Sprinkle cookies with a little additional sugar.
- Bake 13 to 15 minutes or until set and edges just begin to brown. Immediately remove from cookie sheet to cooling rack.

Nutrition Facts



Properties

Glycemic Index:6.03, Glycemic Load:11.15, Inflammation Score:-2, Nutrition Score:2.3126086829959%

Nutrients (% of daily need)

Calories: 130.32kcal (6.52%), Fat: 5.49g (8.45%), Saturated Fat: 1.12g (7%), Carbohydrates: 18.61g (6.2%), Net Carbohydrates: 18.27g (6.64%), Sugar: 8.85g (9.83%), Cholesterol: 7.88mg (2.63%), Sodium: 108.39mg (4.71%), Alcohol: 0.11g (100%), Alcohol %: 0.4% (100%), Protein: 1.64g (3.29%), Selenium: 5µg (7.14%), Vitamin B1: 0.1mg (6.74%), Folate: 24.19µg (6.05%), Vitamin B2: 0.08mg (4.53%), Manganese: 0.09mg (4.41%), Vitamin A: 205.8IU (4.12%), Vitamin B3: 0.75mg (3.76%), Iron: 0.63mg (3.51%), Phosphorus: 19.8mg (1.98%), Vitamin E: 0.26mg (1.74%), Vitamin K: 1.48µg (1.41%), Fiber: 0.34g (1.37%), Copper: 0.02mg (1.04%)