

Nutty Crispy Sugar Cookies

 Vegetarian

READY IN



70 min.

SERVINGS



60

CALORIES



109 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons baking soda
- ☐ 1 cup butter
- ☐ 2 teaspoons cream of tartar
- ☐ 2 eggs
- ☐ 5 cups flour all-purpose
- ☐ 0.3 teaspoon salt
- ☐ 1 teaspoon vanilla extract
- ☐ 1 cup vegetable oil

- ☐ 0.8 cup walnuts chopped
- ☐ 2 cups sugar white

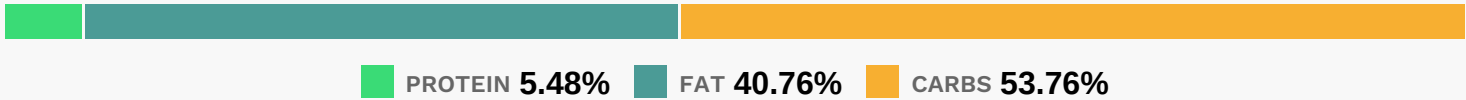
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Lightly grease cookie sheets. Stir together the flour, baking soda, cream of tartar, and salt; set aside.
- ☐ In a large bowl, cream together the butter and sugar until smooth. Beat in eggs, vegetable oil, and vanilla. Gradually stir in flour mixture until smooth. Stir in nuts. Drop dough by rounded teaspoonfuls onto the prepared cookie sheets. Flatten cookies with a fork.
- ☐ Bake in the preheated oven for 10 to 12 minutes, or until the edges begin to brown. Cool on baking sheets for a minute before transferring to wire racks to cool completely.

Nutrition Facts



Properties

Glycemic Index:3.58, Glycemic Load:10.43, Inflammation Score:-1, Nutrition Score:2.1443478388955%

Flavonoids

Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg

Nutrients (% of daily need)

Calories: 109.25kcal (5.46%), Fat: 5.01g (7.71%), Saturated Fat: 2.21g (13.79%), Carbohydrates: 14.87g (4.96%), Net Carbohydrates: 14.49g (5.27%), Sugar: 6.74g (7.48%), Cholesterol: 13.59mg (4.53%), Sodium: 72.94mg (3.17%), Alcohol: 0.02g (100%), Alcohol %: 0.1% (100%), Protein: 1.52g (3.03%), Manganese: 0.12mg (6.1%), Selenium: 4.13µg (5.9%), Vitamin B1: 0.09mg (5.84%), Folate: 21.3µg (5.32%), Vitamin B2: 0.06mg (3.7%), Vitamin B3: 0.63mg (3.17%), Iron: 0.56mg (3.11%), Vitamin A: 102.76IU (2.06%), Phosphorus: 20.13mg (2.01%), Copper: 0.04mg (2%), Vitamin K: 1.68µg (1.6%), Fiber: 0.38g (1.52%), Magnesium: 4.86mg (1.22%), Vitamin E: 0.18mg (1.19%), Potassium: 37.26mg (1.06%)