



Off-to-Bed Butter Cookies

 Vegetarian

READY IN



300 min.

SERVINGS



48

CALORIES



47 kcal

DESSERT

Ingredients

- ☐ 1.5 cups flour all-purpose
- ☐ 0.3 cup granulated sugar
- ☐ 2 teaspoons cup heavy whipping cream
- ☐ 0.3 teaspoon salt
- ☐ 3 tablespoons sugar raw
- ☐ 0.8 cup butter unsalted softened

Equipment

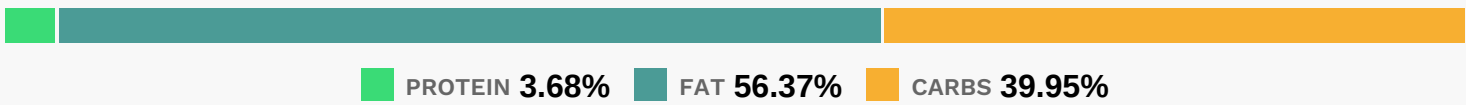
- ☐ bowl

- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ plastic wrap
- ☐ hand mixer
- ☐ aluminum foil

Directions

- ☐ Stir together flour and salt in a bowl.
- ☐ Beat together butter and granulated sugar with an electric mixer at medium-high speed in a large bowl until pale and fluffy. Reduce speed to low, then add flour mixture in 3 batches, mixing, and continue to mix until batter just comes together in clumps. Gather clumps to form a dough, then press dough with lightly floured hands into a smooth 1 1/4-inch-thick log on a very lightly floured work surface. Chill, wrapped in plastic wrap, at least 1 hour.
- ☐ Put oven racks in upper and lower thirds of oven and preheat oven to 350°F. Line 2 large baking sheets with parchment paper.
- ☐ Cut chilled log crosswise into 1/4-inch-thick slices and arrange slices about 1/2 inch apart on baking sheets.
- ☐ Brush tops of cookies lightly with cream, then sprinkle generously with turbinado sugar.
- ☐ Bake cookies, switching position of sheets halfway through baking, until edges are pale golden, 12 to 15 minutes total. Cool on sheets on racks.
- ☐ ·Dough log can be chilled, wrapped well in plastic wrap, up to 3 days or frozen, wrapped in plastic and foil, 1 month (thaw in refrigerator just until dough can be sliced).·Cookies keep 4 days in an airtight container at room temperature.

Nutrition Facts



Properties

Glycemic Index:3.02, Glycemic Load:2.88, Inflammation Score:-1, Nutrition Score:0.70130434632301%

Nutrients (% of daily need)

Calories: 47.36kcal (2.37%), Fat: 2.99g (4.61%), Saturated Fat: 1.88g (11.72%), Carbohydrates: 4.77g (1.59%), Net Carbohydrates: 4.67g (1.7%), Sugar: 1.8g (2%), Cholesterol: 7.86mg (2.62%), Sodium: 12.67mg (0.55%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.44g (0.88%), Vitamin B1: 0.03mg (2.06%), Selenium: 1.37µg (1.96%), Vitamin A: 91.7IU (1.83%), Folate: 7.26µg (1.82%), Manganese: 0.03mg (1.36%), Vitamin B2: 0.02mg (1.24%), Vitamin B3: 0.23mg (1.16%), Iron: 0.19mg (1.03%)