

Old-Fashioned Soft Sugar Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



36

CALORIES



117 kcal

DESSERT

Ingredients

- 0.5 teaspoon double-acting baking powder
- 0.5 teaspoon baking soda
- 0.5 cup butter
- 6 tablespoons cinnamon sugar
- 2 eggs
- 3 cups flour all-purpose sifted
- 1 teaspoon salt
- 1 cup cream sour

- 1 teaspoon vanilla extract
- 1.5 cups granulated sugar white

Equipment

- bowl
- oven

Directions

- Preheat oven to 375 degrees F (190 degrees C).
- Cream butter to consistency of mayonnaise.
- Add sugar gradually, while continuing to cream.
- Add eggs one at a time, beating well after each addition.
- Add vanilla and beat until light and fluffy.
- In a separate bowl, mix and sift flour, salt, baking powder and baking soda.
- Add dry ingredients alternately with sour cream; beginning and ending with dry ingredients.
- Drop by teaspoons or tablespoons depending on the size cookie you want.
- Sprinkle cinnamon-sugar mixture over the tops of the cookies.
- Bake for 8 to 10 minutes.

Nutrition Facts



PROTEIN 5.31% **FAT 31.74%** **CARBS 62.95%**

Properties

Glycemic Index:9.92, Glycemic Load:12.98, Inflammation Score:-1, Nutrition Score:2.0143478464173%

Nutrients (% of daily need)

Calories: 116.8kcal (5.84%), Fat: 4.16g (6.41%), Saturated Fat: 2.36g (14.74%), Carbohydrates: 18.59g (6.2%), Net Carbohydrates: 18.3g (6.66%), Sugar: 10.58g (11.76%), Cholesterol: 19.64mg (6.55%), Sodium: 111.73mg (4.86%), Alcohol: 0.04g (100%), Alcohol %: 0.15% (100%), Protein: 1.57g (3.13%), Selenium: 4.61µg (6.59%), Vitamin B1: 0.08mg (5.61%), Folate: 20.69µg (5.17%), Vitamin B2: 0.08mg (4.5%), Manganese: 0.07mg (3.66%), Vitamin B3: 0.62mg (3.12%), Iron: 0.54mg (3.02%), Vitamin A: 131.79IU (2.64%), Phosphorus: 22.93mg (2.29%), Calcium:

13.56mg (1.36%), Fiber: 0.28g (1.13%), Vitamin B5: 0.11mg (1.08%)