



Old Fashioned Sugar Cookies I

 Vegetarian

READY IN



45 min.

SERVINGS



60

CALORIES



91 kcal

DESSERT

Ingredients

- 1 teaspoon double-acting baking powder
- 1 teaspoon baking soda
- 1 cup butter softened
- 2 eggs
- 4.5 cups flour all-purpose
- 1.5 teaspoons ground cinnamon
- 1 teaspoon salt
- 1 cup heavy whipping cream sour

- 1.5 teaspoons vanilla extract
- 1.5 cups sugar white

Equipment

- oven
- mixing bowl
- cookie cutter

Directions

- Sift flour into large mixing bowl. Resift with salt, soda, baking powder and cinnamon. In a separate bowl, cream the butter or margarine with sugar until fluffy.
- Add eggs one at a time and mix well.
- Add butter mixture to dry ingredients alternately with sour cream, mixing until smooth after each addition.
- Add vanilla. Wrap dough in waxed paper and chill until firm enough to roll, about 2 hours.
- Preheat oven to 350 degrees F 150 degrees C.
- Roll dough on floured surface to about 1/4 inch thick.
- Cut with large cookie cutter; place on ungreased cookie sheet.
- Sprinkle with sugar and bake for 10 to 12 minutes or until lightly browned.

Nutrition Facts



PROTEIN 5.62% **FAT 40.05%** **CARBS 54.33%**

Properties

Glycemic Index:4.87, Glycemic Load:8.68, Inflammation Score:-1, Nutrition Score:1.750869580909%

Nutrients (% of daily need)

Calories: 90.64kcal (4.53%), Fat: 4.06g (6.25%), Saturated Fat: 2.39g (14.95%), Carbohydrates: 12.4g (4.13%), Net Carbohydrates: 12.12g (4.41%), Sugar: 5.17g (5.74%), Cholesterol: 15.85mg (5.28%), Sodium: 91.91mg (4%), Alcohol: 0.03g (100%), Alcohol %: 0.18% (100%), Protein: 1.28g (2.56%), Selenium: 3.84µg (5.49%), Vitamin B1: 0.08mg (5.01%), Folate: 18.19µg (4.55%), Manganese: 0.07mg (3.7%), Vitamin B2: 0.06mg (3.64%), Vitamin B3: 0.56mg (2.8%), Iron: 0.48mg (2.66%), Vitamin A: 126.49IU (2.53%), Phosphorus: 18.35mg (1.83%), Calcium: 11.51mg (1.15%),

Fiber: 0.28g (1.12%)