



Pennant Sugar Cookies

READY IN



60 min.

SERVINGS



18

CALORIES



312 kcal

DESSERT

Ingredients

- ☐ 18 servings colorful glaze
- ☐ 1 cup butter softened
- ☐ 18 servings lollipop sticks
- ☐ 1 large eggs
- ☐ 2.3 cups flour all-purpose
- ☐ 18 servings royal icing
- ☐ 0.3 teaspoon salt
- ☐ 1 cup sugar
- ☐ 1 teaspoon vanilla extract

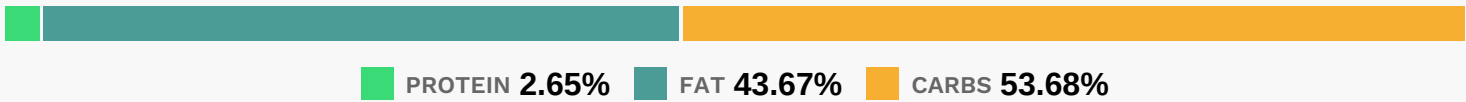
Equipment

- ☐ baking sheet
- ☐ oven
- ☐ hand mixer
- ☐ lollipop sticks

Directions

- ☐ Preheat oven to 35
- ☐ Beat butter, vanilla, and sugar at medium speed with an electric mixer until fluffy.
- ☐ Add egg, beating until blended.
- ☐ Combine flour and salt; gradually add to butter mixture, beating just until blended.
- ☐ Divide dough into 2 equal portions; flatten each portion into a disk. Cover and chill 10 minutes.
- ☐ Place 1 portion of dough on a lightly floured surface, and roll to 1/3-inch thickness.
- ☐ Cut with a 2 1/2 x 5 1/2-inch pennant-shaped cutter.
- ☐ Place 6 cookies on each lightly greased baking sheet. Insert 1 lollipop stick into bottom of each cookie. Repeat procedure with remaining dough.
- ☐ Bake, in batches, at 350 for 12 to 14 minutes or until edges are lightly browned.
- ☐ Let cool on baking sheets 5 minutes; remove to wire racks, and let cool 30 minutes or until completely cool. Decorate baked cookies as desired.

Nutrition Facts



Properties

Glycemic Index:15.01, Glycemic Load:24.57, Inflammation Score:-3, Nutrition Score:3.5439130369088%

Flavonoids

Apigenin: 0.03mg, Apigenin: 0.03mg, Apigenin: 0.03mg, Apigenin: 0.03mg Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg

Nutrients (% of daily need)

Calories: 311.87kcal (15.59%), Fat: 15.22g (23.41%), Saturated Fat: 7.43g (46.41%), Carbohydrates: 42.09g (14.03%), Net Carbohydrates: 41.65g (15.15%), Sugar: 28.86g (32.06%), Cholesterol: 37.45mg (12.48%), Sodium: 170.1mg (7.4%), Alcohol: 0.08g (100%), Alcohol %: 0.13% (100%), Protein: 2.08g (4.16%), Vitamin B2: 0.18mg (10.68%), Selenium: 6.37µg (9.11%), Vitamin B1: 0.13mg (8.5%), Folate: 32.88µg (8.22%), Vitamin A: 334.64IU (6.69%), Manganese: 0.11mg (5.47%), Vitamin E: 0.76mg (5.08%), Vitamin B3: 1mg (4.98%), Vitamin K: 4.87µg (4.64%), Iron: 0.83mg (4.61%), Phosphorus: 30.69mg (3.07%), Fiber: 0.44g (1.75%), Vitamin B5: 0.14mg (1.43%), Copper: 0.03mg (1.29%), Zinc: 0.18mg (1.19%), Magnesium: 4.44mg (1.11%), Potassium: 36.26mg (1.04%)