

Philippine-Made Sugar Cookie

READY IN

ready

35 min.

SERVINGS

servings

50

CALORIES

calories

100 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 1 cup butter softened
- ☐ 2 eggs
- ☐ 2.5 cups flour all-purpose
- ☐ 0.3 teaspoon salt
- ☐ 8 ounces bittersweet chocolate grated
- ☐ 1 teaspoon vanilla extract
- ☐ 1 cup sugar white

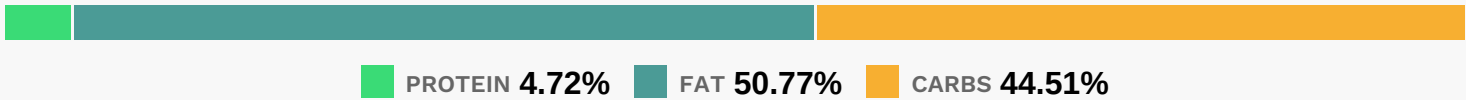
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ aluminum foil

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets or line them with parchment paper or aluminum foil. Sift together the flour, baking soda, baking powder and salt; set aside.
- ☐ In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time then stir in the vanilla. The mixture should be thick and light yellow. Gradually stir in the sifted ingredients until well blended. Drop dough by teaspoonfuls, three inches apart onto the prepared cookie sheets.
- ☐ Sprinkle grated chocolate over the tops of the cookies.
- ☐ Bake for 12 to 15 minutes in the preheated oven, until the cookies begin to brown around the edges.
- ☐ Remove from cookie sheets to cool on wire racks. Store in an airtight cookie jar.

Nutrition Facts



Properties

Glycemic Index:5.74, Glycemic Load:6.25, Inflammation Score:-1, Nutrition Score:1.8978260826805%

Nutrients (% of daily need)

Calories: 99.73kcal (4.99%), Fat: 5.66g (8.71%), Saturated Fat: 3.4g (21.24%), Carbohydrates: 11.17g (3.72%), Net Carbohydrates: 10.64g (3.87%), Sugar: 5.69g (6.33%), Cholesterol: 16.58mg (5.53%), Sodium: 70.07mg (3.05%), Alcohol: 0.03g (100%), Alcohol %: 0.16% (100%), Caffeine: 3.9mg (1.3%), Protein: 1.18g (2.37%), Manganese: 0.1mg (5.18%), Selenium: 3.11µg (4.44%), Vitamin B1: 0.05mg (3.43%), Iron: 0.62mg (3.42%), Copper: 0.07mg (3.36%), Folate: 12.4µg (3.1%), Vitamin B2: 0.04mg (2.56%), Vitamin A: 125.23IU (2.5%), Magnesium: 9.68mg (2.42%),

Phosphorus: 24mg (2.4%), Fiber: 0.53g (2.13%), Vitamin B3: 0.41mg (2.05%), Zinc: 0.19mg (1.28%), Potassium: 36.13mg (1.03%), Vitamin E: 0.15mg (1.03%)