



Red Hot Sugar Cookies

READY IN



25 min.

SERVINGS



48

CALORIES



90 kcal

DESSERT

Ingredients

- 0.5 teaspoon double-acting baking powder
- 1 teaspoon baking soda
- 1 cup butter softened
- 1 eggs
- 2.8 cups flour all-purpose
- 2.3 ounce cinnamon candies red hot
- 1 teaspoon vanilla extract
- 1.5 cups sugar white

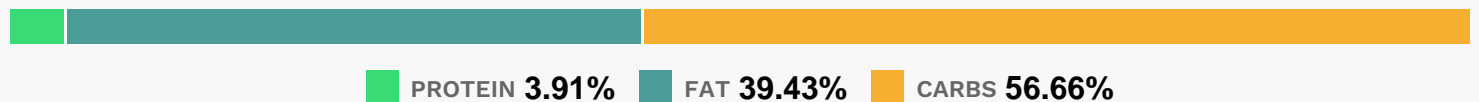
Equipment

- bowl
- baking sheet
- oven
- whisk
- hand mixer

Directions

- Preheat an oven to 375 degrees F (190 degrees C).
- Whisk together flour, baking soda, and baking powder in a small bowl. Using an electric mixer, beat butter and sugar in a large bowl until smooth. Beat in egg and vanilla. Stir in the dry ingredients.
- Roll dough out on lightly floured surface.
- Cut into heart shapes and place on ungreased baking sheets. Dot cookies with red hot candies.
- Bake until golden, 8 to 10 minutes.
- Let stand on cookie sheet for 2 minutes before removing to cooling racks.

Nutrition Facts



Properties

Glycemic Index:5.98, Glycemic Load:8.33, Inflammation Score:-1, Nutrition Score:1.2721739181358%

Nutrients (% of daily need)

Calories: 90.3kcal (4.52%), Fat: 4.01g (6.17%), Saturated Fat: 2.47g (15.44%), Carbohydrates: 12.97g (4.32%), Net Carbohydrates: 12.78g (4.65%), Sugar: 7.37g (8.19%), Cholesterol: 13.58mg (4.53%), Sodium: 59.14mg (2.57%), Alcohol: 0.03g (100%), Alcohol %: 0.18% (100%), Protein: 0.9g (1.79%), Selenium: 2.79µg (3.99%), Vitamin B1: 0.06mg (3.79%), Folate: 13.68µg (3.42%), Vitamin B2: 0.04mg (2.5%), Manganese: 0.05mg (2.48%), Vitamin A: 123.13IU (2.46%), Vitamin B3: 0.43mg (2.13%), Iron: 0.36mg (1.98%), Phosphorus: 11.6mg (1.16%)