



Refrigerator Cookies I

 Vegetarian

READY IN



45 min.

SERVINGS



96

CALORIES



42 kcal

DESSERT

Ingredients

- 1.5 teaspoons double-acting baking powder
- 1 cup butter
- 1 eggs
- 2.5 cups flour all-purpose
- 0.5 teaspoon salt
- 1 teaspoon vanilla extract
- 1.5 cups sugar white

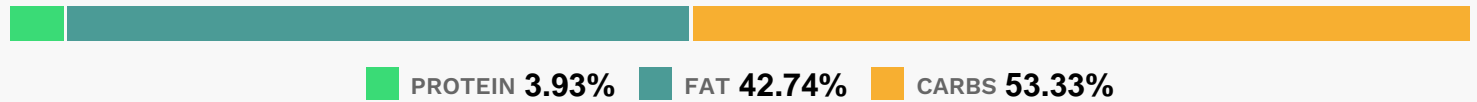
Equipment

- bowl
- baking sheet
- oven

Directions

- In a medium bowl cream together the sugar and butter until smooth. Stir in the egg and vanilla.
- Combine the flour, baking powder and salt, gradually stir into the creamed mixture until all flour is absorbed. Shape dough into rolls about 1 1/2 inches in diameter. Wrap in waxed paper; refrigerate until firm, at least 4 hours or up to 1 week.
- Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets. Unwrap chilled rolls and cut into 1/4 inch thick slices.
- Place cookies 1 inch apart onto the prepared cookie sheets.
- Bake for 8 to 10 minutes in the preheated oven, until cookies are lightly browned.
- Remove from baking sheets immediately to cool on wire racks.

Nutrition Facts



Properties

Glycemic Index:2.99, Glycemic Load:4, Inflammation Score:-1, Nutrition Score:0.60695652064422%

Nutrients (% of daily need)

Calories: 41.64kcal (2.08%), Fat: 2g (3.08%), Saturated Fat: 1.23g (7.72%), Carbohydrates: 5.62g (1.87%), Net Carbohydrates: 5.54g (2.01%), Sugar: 3.14g (3.48%), Cholesterol: 6.79mg (2.26%), Sodium: 34.69mg (1.51%), Alcohol: 0.01g (100%), Alcohol %: 0.19% (100%), Protein: 0.41g (0.83%), Selenium: 1.29µg (1.84%), Vitamin B1: 0.03mg (1.72%), Folate: 6.24µg (1.56%), Vitamin A: 61.57IU (1.23%), Vitamin B2: 0.02mg (1.15%), Manganese: 0.02mg (1.13%)