



## Refrigerator Cookies IV

 Dairy Free

READY IN



45 min.

SERVINGS



72

CALORIES



61 kcal

DESSERT

### Ingredients

- 0.5 teaspoon baking soda
- 0.5 cup brown sugar packed
- 2 eggs
- 2.8 cups flour all-purpose
- 1 teaspoon salt
- 1 cup shortening
- 1.5 teaspoons vanilla extract
- 0.5 cup walnuts chopped

0.5 cup sugar white

## Equipment

baking sheet

oven

wax paper

## Directions

Cream together shortening and sugars.

Mix in eggs and vanilla. Blend together flour, baking soda, and salt; mix into the creamed mixture.

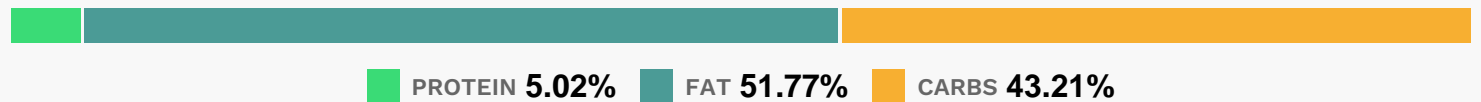
Mix in nuts.

Mold into a long roll about 2 1/2 inches in diameter. Wrap in wax paper, and chill several hours.

Cut thin, and place on greased baking sheets.

Bake at 400 degrees F (205 degrees C) for about 8 minutes.

## Nutrition Facts



## Properties

Glycemic Index:2.29, Glycemic Load:3.62, Inflammation Score:-1, Nutrition Score:1.0995652128983%

## Flavonoids

Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg, Cyanidin: 0.02mg

## Nutrients (% of daily need)

Calories: 61kcal (3.05%), Fat: 3.54g (5.45%), Saturated Fat: 0.81g (5.05%), Carbohydrates: 6.66g (2.22%), Net Carbohydrates: 6.47g (2.35%), Sugar: 2.92g (3.24%), Cholesterol: 4.55mg (1.52%), Sodium: 42.31mg (1.84%), Alcohol: 0.03g (100%), Alcohol %: 0.28% (100%), Protein: 0.77g (1.55%), Manganese: 0.06mg (3.1%), Selenium: 2.06µg (2.94%), Vitamin B1: 0.04mg (2.75%), Folate: 10.12µg (2.53%), Vitamin B2: 0.03mg (1.81%), Iron: 0.28mg (1.56%), Vitamin K: 1.55µg (1.48%), Vitamin B3: 0.29mg (1.47%), Vitamin E: 0.2mg (1.31%), Copper: 0.02mg (1.08%), Phosphorus: 10.45mg (1.05%)