



## Renée's Sour Cream Twists

READY IN



180 min.

SERVINGS



35

CALORIES



137 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- 1 cup butter
- 2 eggs beaten
- 3.5 cups flour
- 0.5 cup cream sour
- 1.5 cups sugar
- 3 tsp vanilla extract thick divided (use a liquid vanilla extract, not a syrup)
- 1 package yeast

### Equipment

bowl

## Directions

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Renée's Sour Cream Twists

Ingredients 3 1/2 cups flour 2 sticks (1 cup) butter or margarine 2 eggs, beaten 1/2 cup sour cream 3 tsp vanilla, divided (use a liquid vanilla extract, not a thick syrup) 1 package yeast 1 1/2 cups sugar

Canola or nonstick spray oil to grease bowl

Prep Time: 2 Hours 30 Minutes

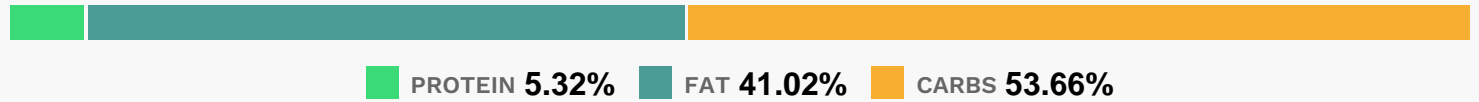
Cook Time: 20 - 30 Minutes

Total Time: 3 Hours

Servings: About 35-40 cookies

Kosher Key: Dairy

## Nutrition Facts



## Properties

Glycemic Index: 4.15, Glycemic Load: 12.88, Inflammation Score: -3, Nutrition Score: 2.5669565377352%

## Nutrients (% of daily need)

Calories: 136.92kcal (6.85%), Fat: 6.26g (9.64%), Saturated Fat: 1.52g (9.47%), Carbohydrates: 18.43g (6.14%), Net Carbohydrates: 18.04g (6.56%), Sugar: 8.75g (9.73%), Cholesterol: 11.29mg (3.76%), Sodium: 66.22mg (2.88%), Alcohol: 0.12g (100%), Alcohol %: 0.46% (100%), Protein: 1.83g (3.66%), Vitamin B1: 0.12mg (8.17%), Selenium: 5.2µg (7.43%), Folate: 29µg (7.25%), Vitamin B2: 0.09mg (5.36%), Vitamin A: 266.04IU (5.32%), Manganese: 0.09mg (4.41%), Vitamin B3: 0.83mg (4.13%), Iron: 0.64mg (3.53%), Phosphorus: 23.76mg (2.38%), Vitamin E: 0.25mg (1.65%), Fiber: 0.39g (1.57%), Vitamin B5: 0.14mg (1.37%), Copper: 0.02mg (1.11%)