



Roll-Out Cookies

 Vegetarian

READY IN



35 min.

SERVINGS



75

CALORIES



58 kcal

DESSERT

Ingredients

- 1 cup butter softened
- 1 cup sugar
- 1 large eggs
- 1 teaspoon vanilla extract
- 0.5 teaspoon lemon extract
- 3 cups flour all-purpose
- 2 teaspoons double-acting baking powder
- 1 cup powdered sugar

- 2 tablespoons water
- 1 tablespoon plus light
- 1 serving purple gel food coloring

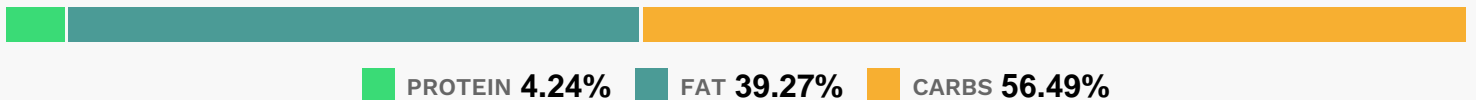
Equipment

- bowl
- baking sheet
- oven

Directions

- In a bowl, cream butter and sugar.
- Add egg and extracts.
- Combine flour and baking powder; gradually add to creamed mixture and mix well. (Dough will be very stiff. If necessary, stir in the last cup of flour mixture by hand. Do not chill.) On a lightly floured surface, roll dough to 1/8-in. thickness.
- Cut out cookies into desired shapes.
- Place 2 in. apart on ungreased baking sheets.
- Bake at 400° for 6–7 minutes or until edges are lightly browned. Cool 2 minutes before removing to wire racks; cool completely. For glaze, combine the sugar, water and corn syrup until smooth. Tint with food coloring if desired. Using a small brush and stirring glaze often, brush on cookies, decorating as desired.

Nutrition Facts



Properties

Glycemic Index:4.08, Glycemic Load:4.69, Inflammation Score:-1, Nutrition Score:0.91130435985068%

Nutrients (% of daily need)

Calories: 58.39kcal (2.92%), Fat: 2.58g (3.96%), Saturated Fat: 1.58g (9.9%), Carbohydrates: 8.34g (2.78%), Net Carbohydrates: 8.2g (2.98%), Sugar: 4.48g (4.97%), Cholesterol: 8.99mg (3%), Sodium: 32.08mg (1.39%), Alcohol: 0.02g (100%), Alcohol %: 0.17% (100%), Protein: 0.63g (1.25%), Selenium: 1.96µg (2.8%), Vitamin B1: 0.04mg

(2.66%), Folate: 9.55µg (2.39%), Vitamin B2: 0.03mg (1.74%), Manganese: 0.03mg (1.73%), Vitamin A: 79.24IU (1.58%), Vitamin B3: 0.3mg (1.49%), Iron: 0.26mg (1.44%)