



Rolled White Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



24

CALORIES



134 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 1 cup butter
- ☐ 2 teaspoons cream of tartar
- ☐ 2 eggs
- ☐ 3 cups flour all-purpose
- ☐ 1 teaspoon lemon extract
- ☐ 4 tablespoons milk
- ☐ 1 tablespoon sugar white

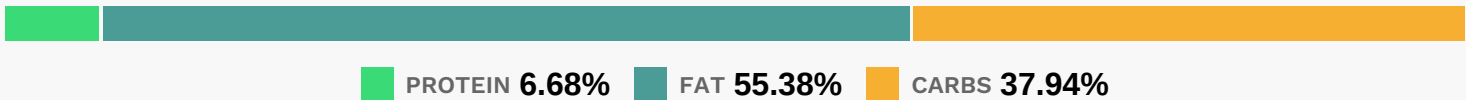
Equipment

- ☐ oven
- ☐ cookie cutter

Directions

- ☐ Cream together 1 cup white sugar and butter. Beat in the eggs, milk and flavoring. Sift flour, cream of tartar and baking soda. Stir into butter mixture.
- ☐ Chill for a short time, until firm.
- ☐ Roll out on lightly floured board and cut with your favorite cookie cutters.
- ☐ Sprinkle with 1 tablespoon white sugar.
- ☐ Bake at 350 degrees F (175 degrees C) for 8 – 10 minutes.

Nutrition Facts



Properties

Glycemic Index:9.71, Glycemic Load:9.02, Inflammation Score:-2, Nutrition Score:2.9795651902323%

Nutrients (% of daily need)

Calories: 134kcal (6.7%), Fat: 8.25g (12.7%), Saturated Fat: 5.05g (31.54%), Carbohydrates: 12.72g (4.24%), Net Carbohydrates: 12.3g (4.47%), Sugar: 0.68g (0.76%), Cholesterol: 34.28mg (11.43%), Sodium: 113.02mg (4.91%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.24g (4.48%), Selenium: 6.57µg (9.38%), Vitamin B1: 0.13mg (8.4%), Folate: 30.6µg (7.65%), Vitamin B2: 0.1mg (5.92%), Manganese: 0.11mg (5.41%), Vitamin A: 260.21IU (5.2%), Vitamin B3: 0.93mg (4.66%), Iron: 0.8mg (4.45%), Phosphorus: 28.94mg (2.89%), Potassium: 69.06mg (1.97%), Vitamin E: 0.27mg (1.79%), Fiber: 0.42g (1.69%), Vitamin B5: 0.14mg (1.44%), Copper: 0.03mg (1.28%), Zinc: 0.18mg (1.18%), Magnesium: 4.37mg (1.09%), Vitamin B12: 0.06µg (1.04%)