

Scout Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



48

CALORIES



77 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 1 cup butter softened
- ☐ 2 eggs
- ☐ 2.5 cups flour all-purpose
- ☐ 2 tablespoons milk
- ☐ 1 teaspoon vanilla extract
- ☐ 1 cup sugar white

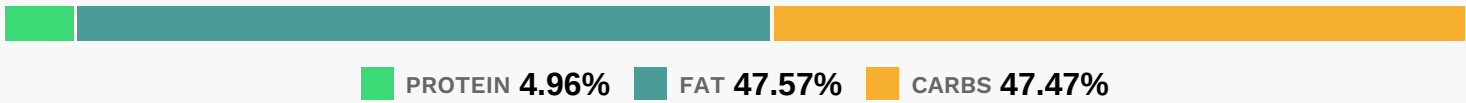
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ mixing bowl
- ☐ cookie cutter

Directions

- ☐ In a mixing bowl, cream butter and sugar.
- ☐ Add eggs, one at a time, beating well after each addition.
- ☐ Add milk and vanilla; beat until light and fluffy.
- ☐ In a separate bowl, combine flour and baking powder; gradually add to creamed mixture and mix well.
- ☐ Chill at least 2 hours or overnight.
- ☐ On a lightly floured surface, roll the dough to 1/4 inch thickness.
- ☐ Cut with trefoil cookie cutter available at Girl Scout stores, or use small cutter of your choice.
- ☐ Place cookies on ungreased baking sheets.
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- ☐ Bake at 350 degrees F (175 degrees C) for 8-10 minutes or until lightly browned. Cool on wire racks.

Nutrition Facts



Properties

Glycemic Index:6.77, Glycemic Load:6.56, Inflammation Score:-1, Nutrition Score:1.3334782538207%

Nutrients (% of daily need)

Calories: 76.97kcal (3.85%), Fat: 4.11g (6.32%), Saturated Fat: 2.51g (15.69%), Carbohydrates: 9.22g (3.07%), Net Carbohydrates: 9.04g (3.29%), Sugar: 4.23g (4.7%), Cholesterol: 17.06mg (5.69%), Sodium: 51.1mg (2.22%), Alcohol: 0.03g (100%), Alcohol %: 0.2% (100%), Protein: 0.96g (1.93%), Selenium: 2.85µg (4.08%), Vitamin B1: 0.05mg (3.5%), Folate: 12.92µg (3.23%), Vitamin B2: 0.04mg (2.58%), Vitamin A: 129.09IU (2.58%), Manganese: 0.05mg

(2.27%), Iron: 0.36mg (1.98%), Vitamin B3: 0.39mg (1.94%), Phosphorus: 16.08mg (1.61%), Calcium: 13.75mg (1.38%)