

Season's Best Sugar Cookies

READY IN



180 min.

SERVINGS



60

CALORIES



63 kcal

DESSERT

Ingredients

- ☐ 0.3 teaspoon almond extract
- ☐ 1 teaspoon baking soda
- ☐ 1 cup butter softened
- ☐ 1 teaspoon cream of tartar
- ☐ 60 servings edible gold dust red
- ☐ 1 eggs
- ☐ 2.5 cups flour all-purpose gold medal®
- ☐ 2 tablespoons milk
- ☐ 2 cups powdered sugar

☐ 1 teaspoon vanilla

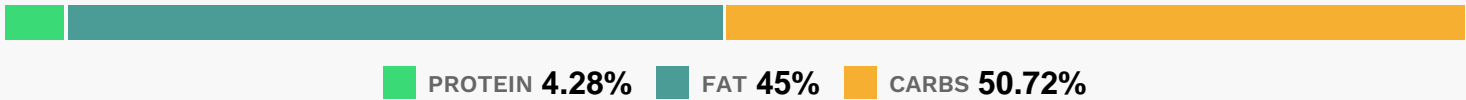
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ hand mixer

Directions

- ☐ In large bowl, beat 1 1/2 cups powdered sugar and the butter with electric mixer on medium speed, or mix with spoon. Stir in vanilla, 1/2 teaspoon almond extract and the egg. Stir in flour, baking soda and cream of tartar. Cover and refrigerate about 2 hours or until firm.
- ☐ Heat oven to 375°F. On lightly floured cloth-covered surface, roll half of dough at a time 1/8 inch thick.
- ☐ Cut into desired shapes. On ungreased cookie sheets, place 2 inches apart.
- ☐ Bake 7 to 8 minutes or until light brown.
- ☐ Remove from cookie sheet to cooling rack. Cool completely.
- ☐ Mix glaze ingredients until smooth and desired spreading consistency, adding a few extra drops milk if needed.
- ☐ Spread glaze over cookies.
- ☐ Sprinkle with sugars.

Nutrition Facts



Properties

Glycemic Index:1.88, Glycemic Load:2.88, Inflammation Score:-1, Nutrition Score:0.99043478193166%

Nutrients (% of daily need)

Calories: 63.44kcal (3.17%), Fat: 3.18g (4.9%), Saturated Fat: 0.67g (4.2%), Carbohydrates: 8.07g (2.69%), Net Carbohydrates: 7.93g (2.88%), Sugar: 3.96g (4.4%), Cholesterol: 2.79mg (0.93%), Sodium: 55.37mg (2.41%), Alcohol: 0.03g (100%), Alcohol %: 0.24% (100%), Protein: 0.68g (1.36%), Selenium: 2.02µg (2.89%), Vitamin A: 140.1IU (2.8%), Vitamin B1: 0.04mg (2.79%), Folate: 9.91µg (2.48%), Vitamin B2: 0.03mg (1.88%), Manganese: 0.04mg (1.81%), Vitamin B3: 0.31mg (1.55%), Iron: 0.26mg (1.44%)