



Secret Ingredient Sugar Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



80

CALORIES



70 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 1 teaspoon cream of tartar
- ☐ 2 large eggs
- ☐ 18 oz flour all-purpose
- ☐ 1 cup granulated sugar
- ☐ 3.4 ounces vanilla pudding mix — lemon works too instant
- ☐ 1 cup powdered sugar
- ☐ 8 oz butter salted softened

- ☐ 1 teaspoon vanilla extract
- ☐ 1 cup vegetable oil

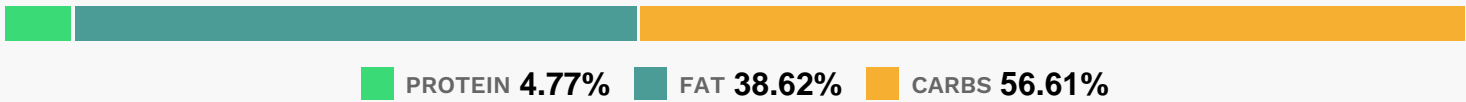
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

Directions

- ☐ In a large bowl, cream the butter, oil and sugars until light and fluffy. Beat in eggs, vanilla and dry pudding mix.
- ☐ Combine the flour, cream of tartar and baking soda; gradually add to creamed mixture and mix well.Drop by tablespoonfuls 2 in. apart (I rolled mine into 1 1/4 inch balls) onto ungreased baking sheets. Flatten with a glass dipped in sugar or skip the sugar and the glass and just press down and add sprinkles.
- ☐ Bake at 350° for 12–15 minutes or until lightly browned.
- ☐ Remove to wire racks.

Nutrition Facts



Properties

Glycemic Index:2.44, Glycemic Load:5.27, Inflammation Score:-1, Nutrition Score:1.1717391286207%

Nutrients (% of daily need)

Calories: 70.42kcal (3.52%), Fat: 3.04g (4.67%), Saturated Fat: 1.59g (9.94%), Carbohydrates: 10.02g (3.34%), Net Carbohydrates: 9.84g (3.58%), Sugar: 4.95g (5.5%), Cholesterol: 10.75mg (3.58%), Sodium: 41.54mg (1.81%), Alcohol: 0.02g (100%), Alcohol %: 0.12% (100%), Protein: 0.84g (1.69%), Selenium: 2.61µg (3.73%), Vitamin B1: 0.05mg (3.38%), Folate: 12.35µg (3.09%), Vitamin B2: 0.04mg (2.3%), Manganese: 0.04mg (2.22%), Vitamin B3: 0.38mg (1.89%), Iron: 0.32mg (1.79%), Vitamin A: 77.6IU (1.55%), Vitamin K: 1.22µg (1.17%), Phosphorus: 10.07mg (1.01%)