



Similar to Potbelly Sugar Cookies

 Vegetarian

READY IN



22 min.

SERVINGS



4

CALORIES



548 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 0.3 teaspoon baking soda
- ☐ 48 grams butter shortening flavored
- ☐ 2 tablespoons plus light
- ☐ 46 grams eggs
- ☐ 1.5 cups bleached ap flour
- ☐ 0.5 cup granulated sugar
- ☐ 2 tablespoons brown sugar light

- ☐ 0.5 teaspoon salt
- ☐ 4 tablespoons butter unsalted
- ☐ 1 teaspoon use mccormick vanilla
- ☐ 0.3 teaspoon use another of extra vanilla if using the vanilla butter & nut extract

Equipment

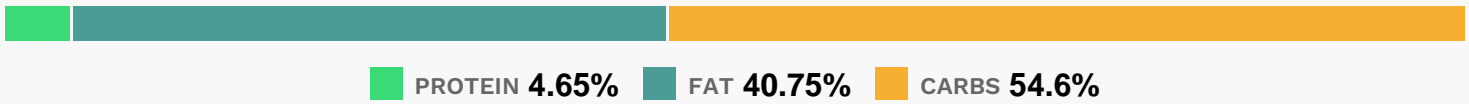
- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ mixing bowl
- ☐ wire rack
- ☐ plastic wrap
- ☐ microwave
- ☐ spatula

Directions

- ☐ Thoroughly mix together the flour, baking powder and baking soda; set aside. Melt the butter in a microwave-safe mixing bowl.
- ☐ Add the shortening and stir until shortening starts to melt, then add both sugars and stir until smooth. Stir in the corn syrup, salt, egg, vanilla and almond extract.
- ☐ Add the flour mixture stirring just until it's incorporated. Dough should be soft. Put bowl in the refrigerator for about 10 minutes to make it easier to handle. Divide dough into 4 balls (each one should weight around 4 oz). Using the bottom of a glass, press each ball in the center to make a round disk about 2 ½ inches side with an indentation in the center (see photo above).
- ☐ Put the round disks in the refrigerator, cover with some plastic wrap and chill thoroughly. To bake, preheat oven to 375 degrees F and line a heavy duty cookie sheet with parchment paper. Arrange dough pieces about 3 inches apart on cookie sheet and sprinkle centers with sprinkles.
- ☐ Bake for 12 minutes or until the cookies appear set and slightly brown around the edges.

- ☐
- Remove the cookies from the oven and while they are still hot, tap the sides inward with a spatula so that they are closer to being perfectly circular.
- ☐
- Let cool on cookie sheet for about 5 minutes.
- ☐
- Transfer to a rack and let cool completely. Cookies should be lightly browned on the outside and slightly doughy on the inside.
- ☐
- Let the cookies cool on the sheet for at least 5 minutes before transferring to a wire rack to cool completely.Makes 4 giant cookies

Nutrition Facts



Properties

Glycemic Index:64.02, Glycemic Load:45.06, Inflammation Score:-4, Nutrition Score:8.9860870216204%

Nutrients (% of daily need)

Calories: 547.58kcal (27.38%), Fat: 25.01g (38.48%), Saturated Fat: 10.62g (66.4%), Carbohydrates: 75.39g (25.13%), Net Carbohydrates: 74.13g (26.95%), Sugar: 39.55g (43.95%), Cholesterol: 72.88mg (24.29%), Sodium: 440.23mg (19.14%), Alcohol: 0.43g (100%), Alcohol %: 0.42% (100%), Protein: 6.42g (12.84%), Selenium: 19.86µg (28.37%), Vitamin B1: 0.38mg (25.49%), Folate: 91.67µg (22.92%), Vitamin B2: 0.29mg (17.34%), Manganese: 0.33mg (16.6%), Vitamin B3: 2.79mg (13.97%), Iron: 2.5mg (13.9%), Phosphorus: 88.03mg (8.8%), Vitamin A: 411.96IU (8.24%), Vitamin E: 1.21mg (8.06%), Vitamin K: 7.54µg (7.18%), Calcium: 53.31mg (5.33%), Fiber: 1.27g (5.07%), Vitamin B5: 0.49mg (4.87%), Copper: 0.08mg (4.19%), Zinc: 0.54mg (3.63%), Magnesium: 12.91mg (3.23%), Vitamin D: 0.44µg (2.93%), Potassium: 79.99mg (2.29%), Vitamin B6: 0.04mg (2.17%), Vitamin B12: 0.13µg (2.1%)