



Soft & Chewy Vanilla Butter Cookies



Vegetarian



Dairy Free

READY IN



30 min.

SERVINGS



36

CALORIES



117 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 0.5 cup brown sugar
- ☐ 2 eggs
- ☐ 3 cups flour
- ☐ 0.5 teaspoon salt
- ☐ 1 cup sugar
- ☐ 1 teaspoon vanilla
- ☐ 1 cup earth balance buttery sticks

☐ 1.5 tablespoons water

Equipment

☐ baking sheet

☐ oven

☐ mixing bowl

Directions

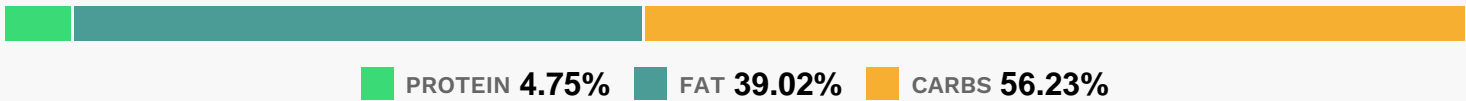
☐ Preheat oven to 375°F. (You will have to chill the dough for 30 minutes, so you may want to do this when you put the dough in the fridge to chill).In a large mixing bowl, beat together Crisco, sugar, brown sugar, eggs, water, and vanilla until well mixed.

☐ Add the flour, baking soda and salt to the mixing bowl and mix well.Cover and refrigerate dough for 30 minutes.

☐ Roll dough into 1 inch balls; slightly flatten and place on ungreased cookie sheet.

☐ Place in preheated oven and bake for 8-10 minutes or until very light brown. (I always take my cookies out right before they look like they are done. I then allow them to sit on the cookie sheet for a couple of minutes to firm up.)

Nutrition Facts



Properties

Glycemic Index:4.03, Glycemic Load:9.63, Inflammation Score:-1, Nutrition Score:1.986956488827%

Nutrients (% of daily need)

Calories: 116.96kcal (5.85%), Fat: 5.11g (7.85%), Saturated Fat: 0.99g (6.17%), Carbohydrates: 16.55g (5.52%), Net Carbohydrates: 16.27g (5.92%), Sugar: 8.56g (9.51%), Cholesterol: 9.09mg (3.03%), Sodium: 105.84mg (4.6%), Alcohol: 0.04g (100%), Alcohol %: 0.17% (100%), Protein: 1.4g (2.79%), Selenium: 4.35µg (6.22%), Vitamin B1: 0.08mg (5.56%), Folate: 20.3µg (5.08%), Vitamin K: 4.46µg (4.24%), Vitamin B2: 0.06mg (3.75%), Manganese: 0.07mg (3.71%), Iron: 0.56mg (3.1%), Vitamin B3: 0.62mg (3.1%), Vitamin E: 0.34mg (2.27%), Phosphorus: 16.51mg (1.65%), Fiber: 0.28g (1.13%)