



## Soft Sugar Cookies III

 Vegetarian

READY IN



45 min.

SERVINGS



60

CALORIES



87 kcal

DESSERT

### Ingredients

- 1 teaspoon double-acting baking powder
- 1 teaspoon baking soda
- 1 cup brown sugar packed
- 1 cup butter
- 3 eggs
- 3 cups flour all-purpose
- 1 cup cream sour
- 1 cup granulated sugar white

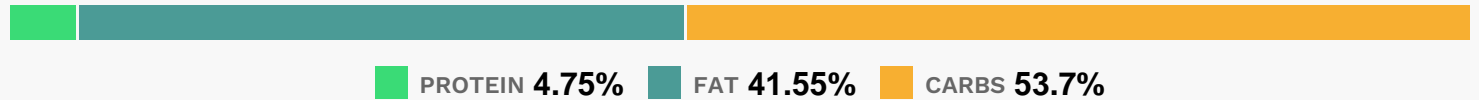
## Equipment

- baking sheet
- oven

## Directions

- Preheat oven to 425 degrees F (220 degrees C). Lightly grease cookie sheets.
- Cream the butter and sugar together until light and fluffy.
- Add the eggs and mix thoroughly.
- Add the flour, baking powder and baking soda alternately with the sour cream to the butter mixture.
- Drop by teaspoonfuls onto the prepared cookie sheets and bake at 425 degrees F (220 degrees C) for 8 minutes.

## Nutrition Facts



## Properties

Glycemic Index:4.78, Glycemic Load:5.8, Inflammation Score:-1, Nutrition Score:1.40304348553%

## Nutrients (% of daily need)

Calories: 87.41kcal (4.37%), Fat: 4.09g (6.3%), Saturated Fat: 2.41g (15.06%), Carbohydrates: 11.9g (3.97%), Net Carbohydrates: 11.73g (4.27%), Sugar: 7.04g (7.82%), Cholesterol: 18.58mg (6.19%), Sodium: 55.13mg (2.4%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.05g (2.11%), Selenium: 3.04µg (4.34%), Vitamin B1: 0.05mg (3.39%), Folate: 12.85µg (3.21%), Vitamin B2: 0.05mg (2.9%), Vitamin A: 130.31IU (2.61%), Manganese: 0.05mg (2.31%), Iron: 0.37mg (2.04%), Vitamin B3: 0.38mg (1.9%), Phosphorus: 16.53mg (1.65%), Calcium: 13.94mg (1.39%)