



## Sour Cream Cookies I

 Vegetarian

READY IN



45 min.

SERVINGS



60

CALORIES



44 kcal

DESSERT

### Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 1 cup brown sugar packed
- ☐ 5 tablespoons butter
- ☐ 2 eggs
- ☐ 2 cups flour all-purpose
- ☐ 0.3 teaspoon ground nutmeg
- ☐ 0.5 cup cup heavy whipping cream sour
- ☐ 0.5 teaspoon vanilla extract

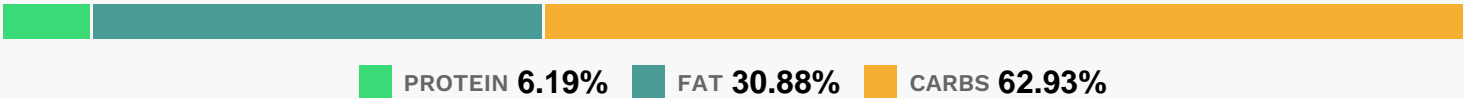
## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

## Directions

- ☐ Preheat oven to 375 degrees F(190 degrees C). Grease cookie sheets.
- ☐ Melt butter or margarine over low heat. In a separate bowl, beat together the eggs, sugar, sour cream, and vanilla.
- ☐ Mix in the melted butter and stir until well blended. Sift together the flour, baking soda, and nutmeg and add to egg mixture, stirring constantly. Drop by teaspoonfuls onto cookie sheets, about 1 inch apart.
- ☐ Bake for 10 minutes, or until lightly browned.

## Nutrition Facts



## Properties

Glycemic Index:3.25, Glycemic Load:2.3, Inflammation Score:-1, Nutrition Score:0.86217391863465%

## Nutrients (% of daily need)

Calories: 43.5kcal (2.17%), Fat: 1.5g (2.31%), Saturated Fat: 0.85g (5.3%), Carbohydrates: 6.88g (2.29%), Net Carbohydrates: 6.77g (2.46%), Sugar: 3.65g (4.05%), Cholesterol: 9.1mg (3.03%), Sodium: 20.41mg (0.89%), Alcohol: 0.01g (100%), Alcohol %: 0.12% (100%), Protein: 0.68g (1.35%), Selenium: 1.99µg (2.84%), Vitamin B1: 0.03mg (2.25%), Folate: 8.51µg (2.13%), Vitamin B2: 0.03mg (1.82%), Manganese: 0.03mg (1.59%), Iron: 0.25mg (1.37%), Vitamin B3: 0.25mg (1.27%)