



Sour Cream Cut-Outs

READY IN



35 min.

SERVINGS



48

CALORIES



124 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 1 cup butter softened
- ☐ 6.5 cups cake flour
- ☐ 2 eggs
- ☐ 0.5 teaspoon salt
- ☐ 1 cup heavy whipping cream sour
- ☐ 1.5 teaspoons vanilla extract
- ☐ 1 cup sugar white

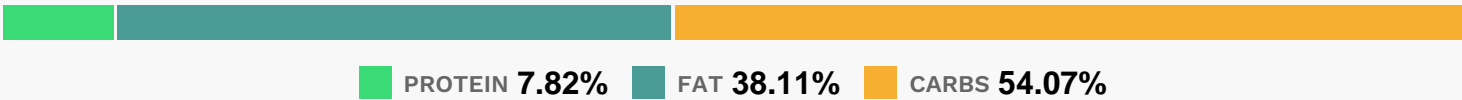
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ cookie cutter

Directions

- ☐ Preheat oven to 375 degrees F (190 degrees C).
- ☐ In a large bowl, cream together the butter and sugar until smooth. Beat in the eggs one at a time, then stir in the sour cream and vanilla. Stir in baking soda, baking powder and salt; gradually mix in flour to form a dough that is stiff enough to roll out. More or less flour may be necessary.
- ☐ Roll out dough on a lightly floured surface and cut into shapes using cookie cutters.
- ☐ Place cookies 2 inches apart on ungreased cookie sheets.
- ☐ Bake for 10 minutes in the preheated oven, or until firm and the center appears dry. Cookies will stay white, so be careful not to overbake.

Nutrition Facts



Properties

Glycemic Index:5.81, Glycemic Load:10.88, Inflammation Score:-1, Nutrition Score:1.8447826311964%

Nutrients (% of daily need)

Calories: 123.57kcal (6.18%), Fat: 5.23g (8.05%), Saturated Fat: 3.01g (18.83%), Carbohydrates: 16.7g (5.57%), Net Carbohydrates: 16.3g (5.93%), Sugar: 4.4g (4.89%), Cholesterol: 19.81mg (6.6%), Sodium: 90.75mg (3.95%), Alcohol: 0.04g (100%), Alcohol %: 0.17% (100%), Protein: 2.42g (4.83%), Selenium: 7.53µg (10.76%), Manganese: 0.14mg (6.78%), Vitamin A: 158.27IU (3.17%), Phosphorus: 26.66mg (2.67%), Folate: 6.88µg (1.72%), Vitamin B2: 0.03mg (1.71%), Copper: 0.03mg (1.67%), Fiber: 0.41g (1.63%), Calcium: 14.51mg (1.45%), Vitamin E: 0.21mg (1.43%), Magnesium: 5.06mg (1.27%), Zinc: 0.19mg (1.25%), Vitamin B5: 0.12mg (1.24%), Iron: 0.2mg (1.11%), Vitamin B1: 0.02mg (1.03%)