

Sour Cream Raisin Cookies



Vegetarian

READY IN

ready

45 min.

SERVINGS

servings

60

CALORIES

calories

73 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 1 cup butter softened
- ☐ 2 eggs
- ☐ 3 cups flour all-purpose
- ☐ 1 teaspoon ground cinnamon
- ☐ 1 cup raisins
- ☐ 0.5 teaspoon salt

- ☐ 1 cup cup heavy whipping cream sour
- ☐ 1 teaspoon vanilla extract
- ☐ 0.5 cup sugar white

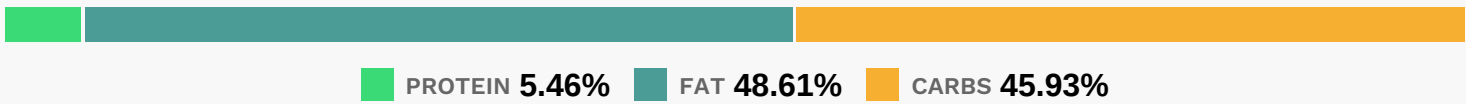
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

Directions

- ☐ In a large bowl, beat the butter or margarine, 1 1/2 cups sugar, eggs, and vanilla until fluffy.
- ☐ Sift flour with baking powder, baking soda and salt. At low speed, beat sour cream into the egg mixture, gradually beat in the flour until well mixed.
- ☐ Add raisins and mix by hand. Refrigerate dough for 1 hour.
- ☐ Preheat oven to 375 degrees F (190 degrees C). Lightly grease baking sheets.
- ☐ Mix the 1/2 cup white sugar with the ground cinnamon.
- ☐ Drop spoonfuls of dough 2 inches apart on the prepared baking sheets.
- ☐ Sprinkle cookies with the cinnamon sugar mixture.
- ☐ Bake at 375 degrees F (190 degrees C) for 10 to 12 minutes or until golden brown.
- ☐ Remove to wire racks to cool.

Nutrition Facts



Properties

Glycemic Index:5.85, Glycemic Load:5.65, Inflammation Score:-1, Nutrition Score:1.4700000013994%

Nutrients (% of daily need)

Calories: 73.44kcal (3.67%), Fat: 4.03g (6.2%), Saturated Fat: 2.39g (14.95%), Carbohydrates: 8.57g (2.86%), Net Carbohydrates: 8.22g (2.99%), Sugar: 1.83g (2.03%), Cholesterol: 15.85mg (5.28%), Sodium: 63.99mg (2.78%), Alcohol: 0.02g (100%), Alcohol %: 0.15% (100%), Protein: 1.02g (2.04%), Selenium: 2.77µg (3.96%), Vitamin B1:

0.05mg (3.56%), Folate: 12.54µg (3.14%), Vitamin B2: 0.05mg (2.95%), Manganese: 0.06mg (2.8%), Vitamin A: 126.45IU (2.53%), Iron: 0.39mg (2.18%), Vitamin B3: 0.4mg (2.01%), Phosphorus: 16.77mg (1.68%), Fiber: 0.35g (1.4%), Calcium: 11.5mg (1.15%)