



## Sour Cream Sugar Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



38

CALORIES



128 kcal

DESSERT

### Ingredients

- ☐ 3.3 cups all purpose flour
- ☐ 0.3 teaspoon almond extract
- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 1 large eggs
- ☐ 2 cups granulated sugar
- ☐ 0.5 teaspoon salt
- ☐ 1 cup cup heavy whipping cream sour room temperature

- ☐ 12 tablespoons butter    unsalted room temperature
- ☐ 38 servings cream sugar cookies    sour
- ☐ 1 teaspoon vanilla extract

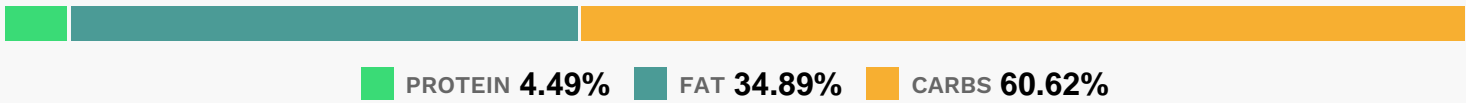
## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ stand mixer

## Directions

- ☐ In bowl of a stand mixer with the paddle attached, cream the butter and sugar for about 3 minutes or until light and fluffy. Scrape sides of bowl often and add in the vanilla and almond extract. After creaming the butter and sugar, add the egg and salt and beat just until mixed. Stir in the sour cream. Thoroughly mix together the flour, soda, and baking powder in a separate bowl.
- ☐ Add to the batter and stir until mixed. Scoop batter up by heaping tablespoons and arrange scoops of dough a couple of inches apart on parchment lined cookie sheets.
- ☐ Bake for 15 minutes at 350F or until cookies are brown around the edges.

## Nutrition Facts



## Properties

Glycemic Index:6.24, Glycemic Load:13.28, Inflammation Score:-1, Nutrition Score:2.0265217400763%

## Nutrients (% of daily need)

Calories: 127.81kcal (6.39%), Fat: 5.02g (7.73%), Saturated Fat: 2.94g (18.38%), Carbohydrates: 19.64g (6.55%), Net Carbohydrates: 19.35g (7.04%), Sugar: 10.76g (11.96%), Cholesterol: 17.97mg (5.99%), Sodium: 76.83mg (3.34%), Alcohol: 0.05g (100%), Alcohol %: 0.17% (100%), Protein: 1.46g (2.91%), Selenium: 4.36µg (6.23%), Vitamin B1: 0.09mg (5.73%), Folate: 20.68µg (5.17%), Vitamin B2: 0.07mg (4.27%), Manganese: 0.07mg (3.75%), Vitamin B3: 0.64mg (3.2%), Vitamin A: 155.3IU (3.11%), Iron: 0.54mg (3.01%), Phosphorus: 22.13mg (2.21%), Calcium: 15.84mg (1.58%), Fiber: 0.29g (1.16%)