

Spoon Cookies

READY IN



45 min.

SERVINGS



72

CALORIES



87 kcal

DESSERT

Ingredients

- 4 teaspoons double-acting baking powder
- 1 cup butter
- 2 cups powdered sugar
- 6 eggs
- 5 cups flour all-purpose
- 0.3 cup milk
- 1.8 ounce sprinkles (jimmies)
- 2 teaspoons vanilla extract
- 1 cup granulated sugar white

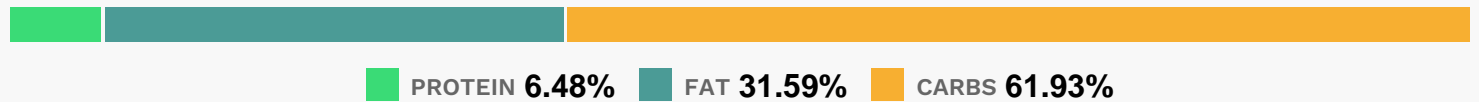
Equipment

- bowl
- baking sheet
- baking paper
- oven

Directions

- Preheat oven to 350 degrees F (175 degrees C). Line baking sheets with parchment paper.
- Cream the butter or margarine with the white sugar until light and fluffy. Beat in the vanilla and eggs and mix well. Stir in the baking powder and flour. Drop dough by rounded spoonfuls onto the prepared baking sheets. In a small bowl beat milk into the confectioners' sugar a tablespoon at a time until it is of a drizzling consistency.
- Bake at 350 degrees F (175 degrees C) for about 10 minutes.
- Let cookies cool then drizzle with confectioners' sugar and milk glaze then sprinkle with candy sprinkles.

Nutrition Facts



Properties

Glycemic Index:4.52, Glycemic Load:6.8, Inflammation Score:-1, Nutrition Score:1.7704347488673%

Nutrients (% of daily need)

Calories: 86.97kcal (4.35%), Fat: 3.06g (4.71%), Saturated Fat: 1.8g (11.23%), Carbohydrates: 13.51g (4.5%), Net Carbohydrates: 13.27g (4.83%), Sugar: 6.75g (7.5%), Cholesterol: 20.52mg (6.84%), Sodium: 49.63mg (2.16%), Alcohol: 0.04g (100%), Alcohol %: 0.21% (100%), Protein: 1.41g (2.83%), Selenium: 4.15µg (5.93%), Vitamin B1: 0.07mg (4.68%), Folate: 17.7µg (4.43%), Vitamin B2: 0.06mg (3.71%), Manganese: 0.06mg (3.04%), Iron: 0.5mg (2.75%), Vitamin B3: 0.52mg (2.59%), Phosphorus: 23.12mg (2.31%), Vitamin A: 99.96IU (2%), Calcium: 18.29mg (1.83%), Vitamin B5: 0.1mg (1.01%)