



State Fair Butter Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



36

CALORIES



117 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 1 cup butter
- ☐ 2 teaspoons cream of tartar
- ☐ 3 eggs
- ☐ 3.5 cups flour all-purpose
- ☐ 0.1 teaspoon ground nutmeg
- ☐ 1 teaspoon vanilla extract
- ☐ 1 cup sugar white

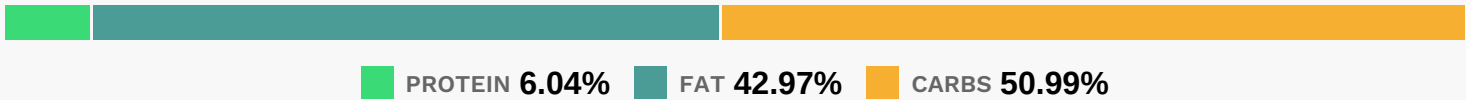
Equipment

- ☐ bowl
- ☐ oven
- ☐ plastic wrap
- ☐ cookie cutter

Directions

- ☐ Mix flour, baking soda, cream of tartar, and ground nutmeg.
- ☐ In a separate bowl, cream butter, adding the sugar gradually.
- ☐ Add three well beaten eggs and vanilla extract.
- ☐ Mix in dry ingredients.
- ☐ Wrap dough in plastic wrap and chill in refrigerator.
- ☐ Roll out dough and cut with cookie cutters.
- ☐ Bake at 425 degrees F (220 degrees C) for 6 to 8 minutes. Frost and decorate, as desired.

Nutrition Facts



Properties

Glycemic Index:7.36, Glycemic Load:10.59, Inflammation Score:-2, Nutrition Score:2.2934782595738%

Nutrients (% of daily need)

Calories: 116.87kcal (5.84%), Fat: 5.6g (8.62%), Saturated Fat: 3.38g (21.1%), Carbohydrates: 14.96g (4.99%), Net Carbohydrates: 14.63g (5.32%), Sugar: 5.61g (6.23%), Cholesterol: 27.2mg (9.07%), Sodium: 76.55mg (3.33%), Alcohol: 0.04g (100%), Alcohol %: 0.17% (100%), Protein: 1.77g (3.54%), Selenium: 5.34µg (7.63%), Vitamin B1: 0.1mg (6.48%), Folate: 24.16µg (6.04%), Vitamin B2: 0.08mg (4.71%), Manganese: 0.08mg (4.25%), Vitamin B3: 0.72mg (3.62%), Iron: 0.64mg (3.55%), Vitamin A: 177.38IU (3.55%), Phosphorus: 21.93mg (2.19%), Potassium: 47.38mg (1.35%), Fiber: 0.33g (1.32%), Vitamin E: 0.19mg (1.28%), Vitamin B5: 0.12mg (1.16%), Copper: 0.02mg (1.05%)