



Stir and Drop Sugar Cookies I



Vegetarian



Dairy Free

READY IN



35 min.

SERVINGS



36

CALORIES



53 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 0.7 cup corn oil
- ☐ 2 eggs
- ☐ 2 cups flour all-purpose sifted
- ☐ 1 teaspoon lemon zest grated
- ☐ 0.5 teaspoon salt
- ☐ 2 teaspoons vanilla extract
- ☐ 0.8 cup sugar white

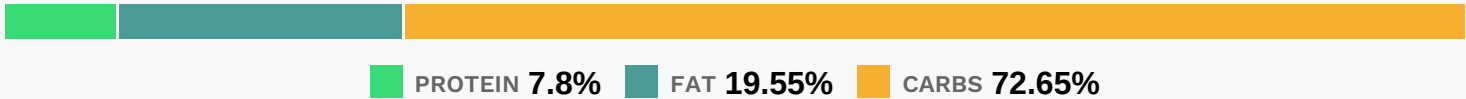
Equipment

- ☐ baking sheet
- ☐ oven
- ☐ wire rack

Directions

- ☐ Preheat oven to 400 degrees F (200 degrees C).
- ☐ Stir oil into beaten eggs.
- ☐ Add lemon rind and vanilla. Blend in sugar until mixture thickens.
- ☐ Sift flour, baking powder and salt; stir into wet mixture.
- ☐ Drop by teaspoons about 2 inches apart on UNGREASED cookie sheet.
- ☐ Dip the bottom of a glass in oil then in sugar. Flatten each cookie by gently pressing with bottom of glass. Dip in sugar before stamping each cookie.
- ☐ Bake in preheated oven until the edges are golden brown, 8 to 10 minutes.
- ☐ Remove immediately from cookie sheet and cool on a wire rack.

Nutrition Facts



Properties

Glycemic Index:6.59, Glycemic Load:6.8, Inflammation Score:-1, Nutrition Score:1.3286956483903%

Nutrients (% of daily need)

Calories: 52.93kcal (2.65%), Fat: 1.14g (1.76%), Saturated Fat: 0.15g (0.96%), Carbohydrates: 9.57g (3.19%), Net Carbohydrates: 9.37g (3.41%), Sugar: 4.22g (4.69%), Cholesterol: 9.09mg (3.03%), Sodium: 59.53mg (2.59%), Alcohol: 0.08g (100%), Alcohol %: 0.53% (100%), Protein: 1.03g (2.05%), Selenium: 3.13µg (4.47%), Vitamin B1: 0.06mg (3.7%), Folate: 13.86µg (3.47%), Vitamin B2: 0.05mg (2.74%), Manganese: 0.05mg (2.44%), Iron: 0.39mg (2.18%), Vitamin B3: 0.41mg (2.07%), Phosphorus: 17.23mg (1.72%), Calcium: 15.63mg (1.56%), Vitamin E: 0.15mg (1.02%)