



Stir-'n-Drop Sugar Cookies



Vegetarian



Dairy Free

READY IN



40 min.

SERVINGS



48

CALORIES



40 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 2 eggs
- ☐ 2 cups flour all-purpose gold medal®
- ☐ 0.5 teaspoon salt
- ☐ 0.8 cup sugar
- ☐ 2 teaspoons vanilla
- ☐ 0.7 cup vegetable oil

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ paper towels
- ☐ oven
- ☐ wire rack

Directions

- ☐ Heat oven to 400°F. In large bowl, mix 3/4 cup sugar, the oil, baking powder, vanilla, salt and eggs with spoon. Stir in flour.
- ☐ Drop dough by teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Press bottom of glass onto dough to grease, then dip into additional sugar; press on balls until 1/4-inch thickness. Dip bottom of glass onto a wet paper towel, then dip into dry gelatin; press onto dough. Repeat until desired color appears.
- ☐ Bake 8 to 10 minutes until light brown.
- ☐ Remove from cookie sheet to wire rack. Cool completely.

Nutrition Facts



Properties

Glycemic Index:4.94, Glycemic Load:5.1, Inflammation Score:-1, Nutrition Score:1.0139130308576%

Nutrients (% of daily need)

Calories: 39.53kcal (1.98%), Fat: 0.84g (1.29%), Saturated Fat: 0.16g (0.99%), Carbohydrates: 7.17g (2.39%), Net Carbohydrates: 7.03g (2.56%), Sugar: 3.16g (3.51%), Cholesterol: 6.82mg (2.27%), Sodium: 44.64mg (1.94%), Alcohol: 0.06g (100%), Alcohol %: 0.53% (100%), Protein: 0.77g (1.54%), Selenium: 2.35µg (3.35%), Vitamin B1: 0.04mg (2.78%), Folate: 10.39µg (2.6%), Vitamin B2: 0.03mg (2.05%), Manganese: 0.04mg (1.83%), Iron: 0.29mg (1.63%), Vitamin B3: 0.31mg (1.55%), Phosphorus: 12.92mg (1.29%), Calcium: 11.67mg (1.17%), Vitamin K: 1.13µg (1.08%)