



Sugar Cookie Cutouts

 Vegetarian

READY IN



45 min.

SERVINGS



18

CALORIES



286 kcal

DESSERT

Ingredients

- 4 cups flour all-purpose sifted
- 1 teaspoon double-acting baking powder
- 0.5 teaspoon salt
- 1 cup butter unsalted room temperature (2 sticks)
- 2 cups granulated sugar
- 2 large eggs
- 2 teaspoons vanilla extract pure

Equipment

- bowl
- baking sheet
- oven
- plastic wrap
- hand mixer
- cookie cutter
- drinking straws

Directions

- Sift flour, baking powder, and salt into a bowl.
- Put butter and sugar in the bowl of an electric mixer fitted with the paddle attachment.
- Mix on medium speed until pale and fluffy.
- Mix in eggs and vanilla. Reduce speed to low. Gradually mix in flour mixture. Divide dough in half; flatten each half into a disk. Wrap each in plastic. Refrigerate until firm, at least 1 hour or overnight.
- Preheat oven to 325 degrees with racks in upper and lower thirds.
- Let one disk of dough stand at room temperature just until soft enough to roll, about 10 minutes.
- Roll out dough between two pieces of plastic wrap to 1/4 inch thick.
- Remove top layer of plastic wrap.
- Cut out cookies with a 4-inch one-piece-shaped cookie cutter. To make an ornament, cut out a hole from the center of the neck about 1/4-inch from the edge using a straw.
- Transfer cookie dough on plastic wrap to a baking sheet.
- Transfer baking sheet to freezer, freeze until very firm, about 15 minutes.
- Remove baking sheet from freezer and transfer shapes to baking sheets lined with nonstick baking mats.
- Roll out scraps, and repeat. Repeat with remaining disk of dough.
- Bake, switching positions of sheets and rotating halfway through, until edges turn golden, 15 to 18 minutes.
- Let cool on sheets on wire racks.

Nutrition Facts

PROTEIN 5.1% FAT 34.62% CARBS 60.28%

Properties

Glycemic Index:13.17, Glycemic Load:30.91, Inflammation Score:-3, Nutrition Score:4.9869565471359%

Nutrients (% of daily need)

Calories: 286.43kcal (14.32%), Fat: 11.1g (17.08%), Saturated Fat: 6.7g (41.84%), Carbohydrates: 43.5g (14.5%), Net Carbohydrates: 42.75g (15.54%), Sugar: 22.34g (24.82%), Cholesterol: 47.78mg (15.93%), Sodium: 98.25mg (4.27%), Alcohol: 0.15g (100%), Alcohol %: 0.28% (100%), Protein: 3.68g (7.35%), Selenium: 11.38µg (16.26%), Vitamin B1: 0.22mg (14.73%), Folate: 53.82µg (13.46%), Vitamin B2: 0.17mg (10.09%), Manganese: 0.19mg (9.68%), Vitamin B3: 1.65mg (8.26%), Iron: 1.43mg (7.92%), Vitamin A: 345.15IU (6.9%), Phosphorus: 48.92mg (4.89%), Fiber: 0.75g (3%), Vitamin E: 0.37mg (2.45%), Copper: 0.05mg (2.4%), Calcium: 23.67mg (2.37%), Vitamin B5: 0.22mg (2.21%), Vitamin D: 0.3µg (2%), Zinc: 0.28mg (1.87%), Magnesium: 7.14mg (1.79%), Potassium: 41.58mg (1.19%), Vitamin B12: 0.07µg (1.18%), Vitamin B6: 0.02mg (1.11%)