



Sugar Cookie Cutouts

READY IN



150 min.

SERVINGS



1

CALORIES



5691 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1.3 cups butter softened
- ☐ 1 serving hot-brewed coffee
- ☐ 1 serving eggnog
- ☐ 2 large eggs
- ☐ 4 cups flour all-purpose
- ☐ 2 cups granulated sugar
- ☐ 0.5 teaspoon kosher salt
- ☐ 1 serving lime

- ☐ 2 teaspoons vanilla extract
- ☐ 1 serving cooking wine

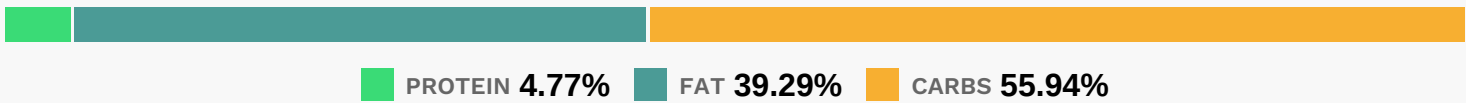
Equipment

- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ plastic wrap
- ☐ hand mixer

Directions

- ☐ Stir together first 3 ingredients.
- ☐ Beat sugar and next 2 ingredients at medium speed with an electric mixer 2 to 3 minutes or until creamy.
- ☐ Add eggs, 1 at a time, beating after each addition. Gradually add flour mixture, beating just until blended.
- ☐ Divide dough into 4 equal portions; flatten each into a 1/2-inch-thick disk. Wrap each in plastic wrap; chill 30 minutes.
- ☐ Working with 1 disk at a time, place on a lightly floured surface; roll to 1/4-inch thickness.
- ☐ Cut with a 3-inch round cutter.
- ☐ Place 1 inch apart on 2 parchment paper-lined baking sheets. Chill 30 minutes.
- ☐ Preheat oven to 35
- ☐ Bake 10 minutes or until edges begin to brown, switching baking sheets halfway through. Cool on baking sheets 10 minutes; transfer to wire racks, and cool completely. Glaze as desired.

Nutrition Facts



Properties

Glycemic Index:389.09, Glycemic Load:557.2, Inflammation Score:-10, Nutrition Score:57.586087029913%

Flavonoids

Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg
Epicatechin: 0.09mg, Epicatechin: 0.09mg, Epicatechin: 0.09mg, Epicatechin: 0.09mg Hesperetin: 3.01mg,
Hesperetin: 3.01mg, Hesperetin: 3.01mg Naringenin: 0.24mg, Naringenin: 0.24mg, Naringenin:
0.24mg, Naringenin: 0.24mg Myricetin: 0.12mg, Myricetin: 0.12mg, Myricetin: 0.12mg, Myricetin: 0.12mg Quercetin:
0.15mg, Quercetin: 0.15mg, Quercetin: 0.15mg, Quercetin: 0.15mg

Nutrients (% of daily need)

Calories: 5690.84kcal (284.54%), Fat: 245.92g (378.34%), Saturated Fat: 149.79g (936.16%), Carbohydrates:
787.8g (262.6%), Net Carbohydrates: 774.1g (281.49%), Sugar: 403.47g (448.3%), Cholesterol: 982.65mg
(327.55%), Sodium: 3580.79mg (155.69%), Alcohol: 18.14g (100%), Alcohol %: 1.36% (100%), Caffeine: 94.8mg
(31.6%), Protein: 67.15g (134.3%), Selenium: 205.81µg (294.02%), Vitamin B1: 4.02mg (268.21%), Folate: 977.3µg
(244.33%), Vitamin B2: 3.32mg (195.56%), Manganese: 3.71mg (185.72%), Vitamin A: 7636.47IU (152.73%), Vitamin
B3: 30.46mg (152.31%), Iron: 26.28mg (146.01%), Phosphorus: 933.28mg (93.33%), Fiber: 13.7g (54.82%), Vitamin E:
7.97mg (53.16%), Vitamin B5: 4.71mg (47.14%), Calcium: 459.93mg (45.99%), Copper: 0.85mg (42.34%),
Magnesium: 153.74mg (38.44%), Zinc: 5.35mg (35.66%), Potassium: 1033.42mg (29.53%), Vitamin B6: 0.49mg
(24.32%), Vitamin B12: 1.38µg (22.95%), Vitamin K: 21.94µg (20.9%), Vitamin D: 2.01µg (13.41%), Vitamin C: 2.05mg
(2.49%)