

Taste of Home

Sugar Cookie Slices

 Vegetarian

READY IN



25 min.

SERVINGS



60

CALORIES



83 kcal

DESSERT

Ingredients

- 1.5 cups butter softened
- 1.5 cups sugar
- 0.5 teaspoon vanilla extract
- 3 cups flour all-purpose
- 1 teaspoon baking soda
- 0.5 teaspoon salt

Equipment

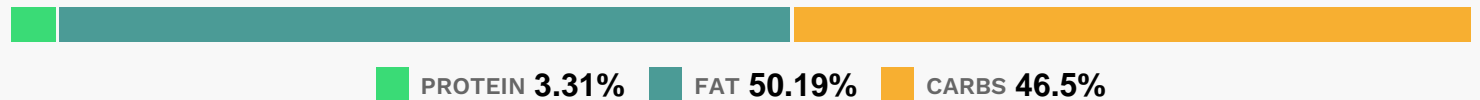
- bowl

- baking sheet
- oven
- plastic wrap

Directions

- In a large bowl, cream butter and sugar until light and fluffy. Beat in vanilla.
- Combine the flour, baking soda and salt; gradually add to the creamed mixture and mix well.
- Shape into two 8-in. rolls; wrap each in plastic wrap. Refrigerate for 4 hours or until firm.
- Unwrap and cut into 1/4-in. slices.
- Place 2 in. apart on ungreased baking sheets.
- Bake at 350° for 12–14 minutes or until set (do not brown).
- Remove to wire racks to cool.

Nutrition Facts



Properties

Glycemic Index:3.25, Glycemic Load:6.94, Inflammation Score:-1, Nutrition Score:1.0821739214918%

Nutrients (% of daily need)

Calories: 82.79kcal (4.14%), Fat: 4.68g (7.2%), Saturated Fat: 2.93g (18.29%), Carbohydrates: 9.76g (3.25%), Net Carbohydrates: 9.59g (3.49%), Sugar: 5.01g (5.57%), Cholesterol: 12.2mg (4.07%), Sodium: 74.29mg (3.23%), Alcohol: 0.01g (100%), Alcohol %: 0.09% (100%), Protein: 0.69g (1.39%), Vitamin B1: 0.05mg (3.29%), Selenium: 2.21µg (3.15%), Folate: 11.61µg (2.9%), Vitamin A: 141.82IU (2.84%), Manganese: 0.04mg (2.15%), Vitamin B2: 0.03mg (1.99%), Vitamin B3: 0.37mg (1.86%), Iron: 0.29mg (1.63%)