



## Sugar Cookies

 Dairy Free

READY IN



190 min.

SERVINGS



5

CALORIES



758 kcal

DESSERT

## Ingredients

- 0.5 teaspoon almond extract
- 1 teaspoon baking soda
- 1 cup butter softened
- 1 teaspoon cream of tartar
- 1 eggs
- 2.5 cups flour all-purpose gold medal®
- 1.5 cups powdered sugar
- 5 servings granulated sugar

1 teaspoon vanilla

## Equipment

bowl

baking sheet

oven

wire rack

cookie cutter

## Directions

Mix powdered sugar, butter, vanilla, almond extract and egg in large bowl. Stir in remaining ingredients except granulated sugar. Cover and refrigerate at least 2 hours.

Heat oven to 375°F. Lightly grease cookie sheet.

Divide dough in half.

Roll each half 1/4 inch thick on lightly floured surface.

Cut into desired shapes with 2- to 2 1/2-inch cookie cutters.

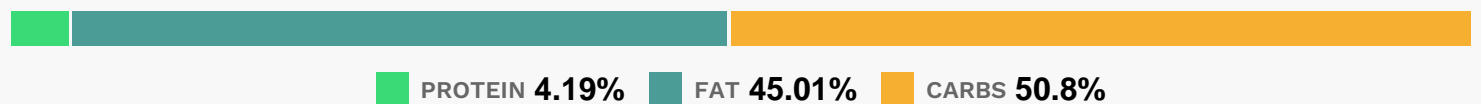
Sprinkle with granulated sugar.

Place on cookie sheet.

Bake 7 to 8 minutes or until edges are light brown.

Remove from cookie sheet. Cool on wire rack.

## Nutrition Facts



## Properties

Glycemic Index:29.02, Glycemic Load:42.88, Inflammation Score:-8, Nutrition Score:11.695217420226%

## Nutrients (% of daily need)

Calories: 757.75kcal (37.89%), Fat: 38.04g (58.52%), Saturated Fat: 7.95g (49.71%), Carbohydrates: 96.57g (32.19%), Net Carbohydrates: 94.88g (34.5%), Sugar: 47.54g (52.82%), Cholesterol: 32.74mg (10.91%), Sodium: 662.01mg (28.78%), Alcohol: 0.41g (100%), Alcohol %: 0.31% (100%), Protein: 7.97g (15.95%), Selenium: 24.18µg

(34.54%), Vitamin A: 1671.48IU (33.43%), Vitamin B1: 0.5mg (33.25%), Folate: 118.96µg (29.74%), Vitamin B2: 0.38mg (22.12%), Manganese: 0.43mg (21.73%), Vitamin B3: 3.71mg (18.56%), Iron: 3.11mg (17.25%), Vitamin E: 1.54mg (10.25%), Phosphorus: 95.47mg (9.55%), Fiber: 1.69g (6.75%), Potassium: 199.82mg (5.71%), Copper: 0.1mg (5.09%), Vitamin B5: 0.45mg (4.47%), Magnesium: 16.32mg (4.08%), Zinc: 0.56mg (3.73%), Calcium: 28.58mg (2.86%), Vitamin B6: 0.05mg (2.34%), Vitamin B12: 0.12µg (2.06%), Vitamin D: 0.18µg (1.17%)