

Sugar Cookies II

 Vegetarian

READY IN



60 min.

SERVINGS



96

CALORIES



93 kcal

DESSERT

Ingredients

- 2 teaspoons double-acting baking powder
- 1 teaspoon baking soda
- 1.5 cups butter
- 3 eggs
- 9 cups flour all-purpose
- 3 cups milk
- 1 teaspoon vanilla extract
- 2.3 cups granulated sugar white

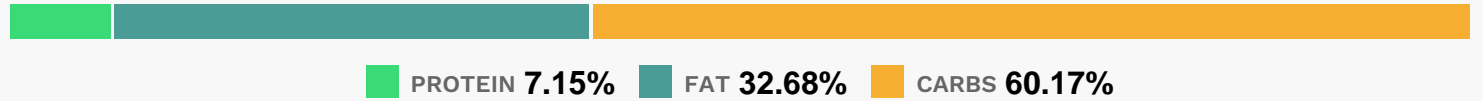
Equipment

- bowl
- baking sheet
- oven
- wire rack

Directions

- Preheat oven to 350 degrees F (175 degrees C).
- In a large bowl, cream together the butter and sugar until light and fluffy.
- Add the eggs one at a time, beating well with each addition, then stir in the vanilla.
- Combine the flour, baking powder and baking soda, stir into the creamed mixture alternately with the milk. Drop by rounded tablespoonfuls onto an unprepared cookie sheet.
- Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely. You may glaze with confectioners' sugar when cool.

Nutrition Facts



Properties

Glycemic Index:3.39, Glycemic Load:9.9, Inflammation Score:-1, Nutrition Score:2.1578260893407%

Nutrients (% of daily need)

Calories: 92.84kcal (4.64%), Fat: 3.38g (5.2%), Saturated Fat: 2.03g (12.66%), Carbohydrates: 14.01g (4.67%), Net Carbohydrates: 13.69g (4.98%), Sugar: 5.09g (5.65%), Cholesterol: 13.66mg (4.55%), Sodium: 48.17mg (2.09%), Alcohol: 0.01g (100%), Alcohol %: 0.06% (100%), Protein: 1.66g (3.33%), Selenium: 4.6µg (6.58%), Vitamin B1: 0.1mg (6.47%), Folate: 22.2µg (5.55%), Vitamin B2: 0.08mg (4.52%), Manganese: 0.08mg (4.05%), Vitamin B3: 0.7mg (3.51%), Iron: 0.58mg (3.22%), Phosphorus: 25.76mg (2.58%), Vitamin A: 108.41IU (2.17%), Calcium: 17.71mg (1.77%), Fiber: 0.32g (1.27%), Vitamin B5: 0.1mg (1.05%)