

Sugar Cookies V

READY IN



45 min.

SERVINGS



96

CALORIES



69 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 1 cup butter
- ☐ 1 cup confectioners' sugar
- ☐ 1 teaspoon cream of tartar
- ☐ 2 eggs
- ☐ 4 cups flour all-purpose
- ☐ 0.5 teaspoon salt
- ☐ 1 cup shortening
- ☐ 1 teaspoon vanilla extract

☐ 1 cup sugar white

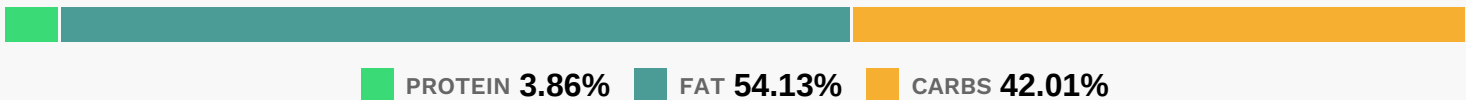
Equipment

☐ oven

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Cream together sugars, shortening and butter.
- ☐ Mix in the eggs and mix well.
- ☐ Stir in flour, cream of tartar and baking soda. Stir in vanilla and salt and stir until well blended.
- ☐ Roll dough into walnut sized balls. Flatten with glass bottom dipped in sugar.
- ☐ Bake for 10 minutes.

Nutrition Facts



Properties

Glycemic Index:2.03, Glycemic Load:4.33, Inflammation Score:-1, Nutrition Score:0.99478260816439%

Nutrients (% of daily need)

Calories: 69.18kcal (3.46%), Fat: 4.2g (6.46%), Saturated Fat: 1.79g (11.16%), Carbohydrates: 7.33g (2.44%), Net Carbohydrates: 7.19g (2.61%), Sugar: 3.33g (3.7%), Cholesterol: 8.49mg (2.83%), Sodium: 40.27mg (1.75%), Alcohol: 0.01g (100%), Alcohol %: 0.13% (100%), Protein: 0.67g (1.35%), Selenium: 2.09µg (2.99%), Vitamin B1: 0.04mg (2.79%), Folate: 10.03µg (2.51%), Vitamin B2: 0.03mg (1.85%), Manganese: 0.04mg (1.81%), Vitamin B3: 0.31mg (1.55%), Iron: 0.26mg (1.46%), Vitamin E: 0.2mg (1.32%), Vitamin A: 64.04IU (1.28%), Vitamin K: 1.32µg (1.26%)