



Sugar Sand Cookies

 Vegetarian

READY IN



13 min.

SERVINGS



100

CALORIES



56 kcal

DESSERT

Ingredients

- ☐ 1 cup butter softened
- ☐ 3 large eggs
- ☐ 4 cups self-rising flour
- ☐ 2 cups sugar
- ☐ 100 servings sugar
- ☐ 2 teaspoons vanilla extract

Equipment

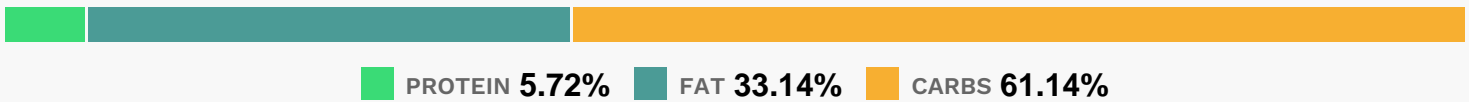
- ☐ baking sheet

- ☐ baking paper
- ☐ oven
- ☐ hand mixer
- ☐ wax paper

Directions

- ☐ Beat butter and sugar at medium speed with an electric mixer 2 minutes or until creamy.
- ☐ Add eggs, 1 at a time, beating until smooth, stopping to scrape down sides as needed. Stir in vanilla. Gradually add flour to butter mixture, beating well at low speed until blended.
- ☐ Sprinkle sugar on wax paper. Shape dough into 2 (6 1/2-inch) logs on sugar; roll logs in sugar. Wrap each log in wax paper, and chill 4 hours. (Freeze dough in zip-top plastic freezer bags up to 1 month, if desired. Thaw 10 minutes before slicing.)
- ☐ Cut each log into 28 slices, and place 1 inch apart on lightly greased or parchment paper-lined baking sheets.
- ☐ Bake, in batches, at 350 for 10 to 12 minutes or until edges are golden.
- ☐ Let cool on pans 2 minutes.
- ☐ Transfer cookies to wire racks, and let cool completely.
- ☐ Ginger Sand Dollar: Stir 1/2 cup crystallized candied ginger, finely chopped, into batter.
- ☐ Cut logs into slices, sprinkle each with sugar, and arrange 5 slivered almonds in a star design to resemble sand dollars. Slice and bake as directed. Makes about 5 dozen.
- ☐ Nantucket Cranberry-White Chocolate Cookies: Stir 1 cup dried cranberries and 1 cup white chocolate morsels into batter. Slice and bake as directed.
- ☐ Drizzle 6 ounces white chocolate, melted, over cooled cookies; sprinkle with nonpareils.
- ☐ Let stand until chocolate is firm. Makes about 5 dozen.

Nutrition Facts



Properties

Glycemic Index:1.87, Glycemic Load:5.14, Inflammation Score:-1, Nutrition Score:0.61913042612698%

Nutrients (% of daily need)

Calories: 56.09kcal (2.8%), Fat: 2.08g (3.2%), Saturated Fat: 1.23g (7.66%), Carbohydrates: 8.63g (2.88%), Net Carbohydrates: 8.51g (3.09%), Sugar: 5.02g (5.57%), Cholesterol: 10.46mg (3.49%), Sodium: 16.9mg (0.73%), Alcohol: 0.03g (100%), Alcohol %: 0.25% (100%), Protein: 0.81g (1.61%), Selenium: 2.49µg (3.56%), Manganese: 0.04mg (2.04%), Vitamin A: 64.93IU (1.3%)