



Super Sugar Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



96

CALORIES



54 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
- ☐ 1 teaspoon salt
- ☐ 1 teaspoon vanilla extract

- ☐ 1 cup vegetable oil
- ☐ 1 cup sugar white

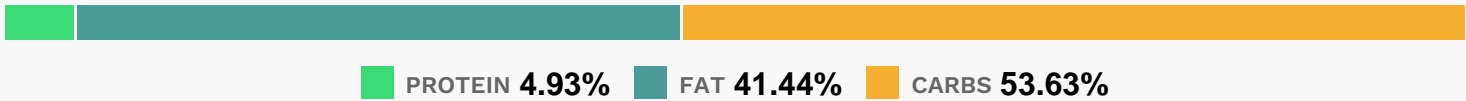
Equipment

- ☐ baking sheet
- ☐ oven

Directions

- ☐ Cream vegetable oil and butter or margarine.
- ☐ Add sugars and blend well.
- ☐ Add eggs and vanilla. Sift dry ingredients and add above. Refrigerate dough for several hours after mixing.
- ☐ Preheat oven to 350 degrees F (180 degrees C).
- ☐ Dough will be soft. Shape into balls. Dip in sugar.
- ☐ Place on greased cookie sheet. Flatten slightly with a glass dipped in sugar.
- ☐ Bake for 12 minutes.

Nutrition Facts



Properties

Glycemic Index:2.03, Glycemic Load:4.33, Inflammation Score:-1, Nutrition Score:0.94739130366108%

Nutrients (% of daily need)

Calories: 54.32kcal (2.72%), Fat: 2.52g (3.87%), Saturated Fat: 1.32g (8.26%), Carbohydrates: 7.33g (2.44%), Net Carbohydrates: 7.19g (2.61%), Sugar: 3.33g (3.7%), Cholesterol: 8.49mg (2.83%), Sodium: 52.3mg (2.27%), Alcohol: 0.01g (100%), Alcohol %: 0.13% (100%), Protein: 0.67g (1.35%), Selenium: 2.09µg (2.99%), Vitamin B1: 0.04mg (2.76%), 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 (1.45%), Vitamin A: 64.04IU (1.28%)