

Sweet Sourdough Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



24

CALORIES



112 kcal

DESSERT

Ingredients

- 2 teaspoons double-acting baking powder
- 0.3 teaspoon baking soda
- 0.5 cup butter softened
- 1 eggs
- 1.8 cups flour all-purpose
- 1 teaspoon salt
- 1 cup starter
- 1 teaspoon vanilla extract

1 cup granulated sugar white

Equipment

bowl

baking sheet

baking paper

oven

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease or line a baking sheet with parchment paper.

In a large bowl cream the butter or margarine with the sugar. Beat in the egg and the Sweet Sourdough Starter. Stir in the flour, salt, baking soda, baking powder and vanilla.

Mix until smooth.

Drop dough by teaspoonfuls onto the prepared baking sheets.

Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes.

Nutrition Facts



PROTEIN 5.26% **FAT 33.12%** **CARBS 61.62%**

Properties

Glycemic Index:11.96, Glycemic Load:10.94, Inflammation Score:-1, Nutrition Score:1.7547826203315%

Nutrients (% of daily need)

Calories: 111.93kcal (5.6%), Fat: 4.15g (6.39%), Saturated Fat: 2.5g (15.64%), Carbohydrates: 17.37g (5.79%), Net Carbohydrates: 17.05g (6.2%), Sugar: 8.37g (9.3%), Cholesterol: 16.99mg (5.66%), Sodium: 177.07mg (7.7%), Alcohol: 0.06g (100%), Alcohol %: 0.21% (100%), Protein: 1.48g (2.97%), Selenium: 3.75µg (5.36%), Vitamin B1: 0.07mg (4.84%), Folate: 17.68µg (4.42%), Vitamin B2: 0.06mg (3.34%), Manganese: 0.06mg (3.18%), Iron: 0.5mg (2.77%), Vitamin B3: 0.54mg (2.71%), Vitamin A: 128.08IU (2.56%), Calcium: 23.28mg (2.33%), Phosphorus: 21.92mg (2.19%), Fiber: 0.32g (1.27%)