



The Absolute Best Cookie Ever

 Dairy Free

READY IN



180 min.

SERVINGS



24

CALORIES



173 kcal

DESSERT

Ingredients

- 1 teaspoon baking soda
- 2 teaspoons cream of tartar
- 3 eggs
- 3 cups flour all-purpose
- 1 cup shortening
- 1 teaspoon vanilla extract
- 1 cup sugar white

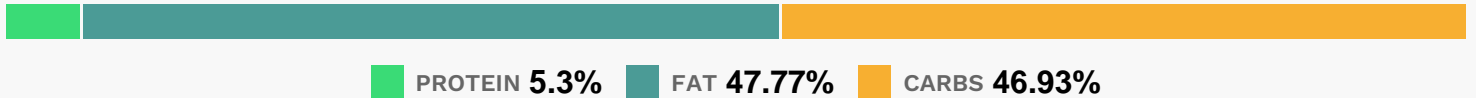
Equipment

- bowl
- baking sheet
- oven
- wire rack
- cookie cutter

Directions

- Preheat oven to 350 degrees F (175 degrees C).
- In a large bowl, cream together the shortening and white sugar. beat in the eggs one at a time then stir in the vanilla.
- Combine the flour, baking soda and cream of tartar; stir into the sugar mixture to form a dough. On a lightly floured surface, roll the dough out to 1/4 inch in thickness.
- Cut into desired shapes with cookie cutters.
- Place cookies 1 1/2 inches apart onto cookie sheets.
- 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.

Nutrition Facts



Properties

Glycemic Index:6.05, Glycemic Load:14.44, Inflammation Score:-1, Nutrition Score:3.0921738769697%

Nutrients (% of daily need)

Calories: 173.46kcal (8.67%), Fat: 9.24g (14.22%), Saturated Fat: 2.33g (14.57%), Carbohydrates: 20.44g (6.81%), Net Carbohydrates: 20.02g (7.28%), Sugar: 8.4g (9.33%), Cholesterol: 20.46mg (6.82%), Sodium: 54.29mg (2.36%), Alcohol: 0.06g (100%), Alcohol %: 0.19% (100%), Protein: 2.31g (4.61%), Selenium: 7.04µg (10.05%), Vitamin B1: 0.13mg (8.44%), Folate: 31.18µg (7.79%), Vitamin B2: 0.1mg (6.12%), Manganese: 0.11mg (5.47%), Iron: 0.84mg (4.67%), Vitamin B3: 0.93mg (4.64%), Vitamin K: 4.61µg (4.39%), Vitamin E: 0.59mg (3.94%), Phosphorus: 27.79mg (2.78%), Vitamin B5: 0.21mg (2.11%), Potassium: 65.97mg (1.88%), Fiber: 0.42g (1.69%), Copper: 0.03mg (1.38%), Zinc: 0.18mg (1.22%), Magnesium: 4.12mg (1.03%)