



The Best Lavender Sugar Cookies Ever

 Vegetarian

READY IN



25 min.

SERVINGS



24

CALORIES



111 kcal

DESSERT

Ingredients

- ☐ 0.3 teaspoon double-acting baking powder
- ☐ 0.8 cup butter softened
- ☐ 1 eggs
- ☐ 1.8 cups flour all-purpose
- ☐ 0.5 teaspoon lavender flowers to taste
- ☐ 1 teaspoon vanilla extract
- ☐ 0.8 cup sugar white

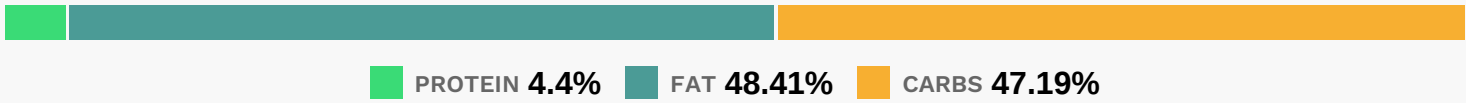
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Line a baking sheet with waxed paper and grease the paper.
- ☐ Whisk flour, sugar, and baking powder in a bowl. Stir butter and egg into flour mixture until smooth; add vanilla extract and lavender. Gently mix again until thoroughly combined.
- ☐ Drop cookie dough by tablespoon about 2 inches apart onto prepared baking sheet.
- ☐ Bake in the preheated oven until cookies are fragrant and edges turn light golden brown, 10 to 15 minutes.

Nutrition Facts



Properties

Glycemic Index:11.96, Glycemic Load:9.41, Inflammation Score:-2, Nutrition Score:1.7186956536835%

Nutrients (% of daily need)

Calories: 111.28kcal (5.56%), Fat: 6.04g (9.29%), Saturated Fat: 3.72g (23.24%), Carbohydrates: 13.24g (4.41%), Net Carbohydrates: 13g (4.73%), Sugar: 6.29g (6.99%), Cholesterol: 22.07mg (7.36%), Sodium: 52.89mg (2.3%), Alcohol: 0.06g (100%), Alcohol %: 0.3% (100%), Protein: 1.23g (2.47%), Selenium: 3.76µg (5.37%), Vitamin B1: 0.07mg (4.84%), Folate: 17.75µg (4.44%), Vitamin A: 187.49IU (3.75%), Vitamin B2: 0.06mg (3.36%), Manganese: 0.06mg (3.17%), Vitamin B3: 0.54mg (2.72%), Iron: 0.47mg (2.59%), Phosphorus: 16.1mg (1.61%), Vitamin E: 0.19mg (1.26%)