



The Easiest, Yummiest Sugar Cookies EVER!!!

 Vegetarian

READY IN



20 min.

SERVINGS



36

CALORIES



97 kcal

DESSERT

Ingredients

- ☐ 1.5 teaspoons baking soda
- ☐ 0.3 cup brown sugar
- ☐ 1 cup butter softened
- ☐ 1 eggs
- ☐ 2.5 cups flour all-purpose
- ☐ 0.5 cup milk
- ☐ 1 teaspoon vanilla extract
- ☐ 0.5 cup sugar white for decoration

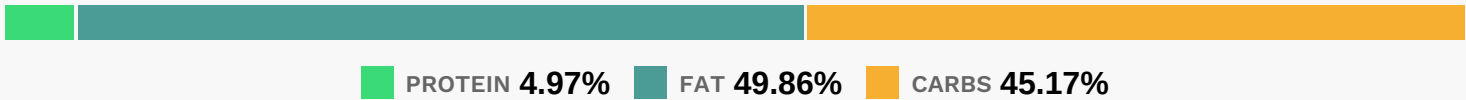
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Stir together the flour and baking soda; set aside.
- ☐ In a medium bowl, cream together the butter, 1 1/4 cups white sugar and brown sugar. Beat in the egg and vanilla, then stir in the milk.
- ☐ Mix in the dry ingredients until just blended.
- ☐ Roll the dough into walnut sized balls and roll the balls in the remaining sugar.
- ☐ Place cookies 2 inches apart onto ungreased cookie sheets.
- ☐ Bake for 10 to15 minutes in hte preheated oven, until the bottoms of the cookies are golden brown.
- ☐ Remove from baking sheets to cool on wire racks.

Nutrition Facts



Properties

Glycemic Index:6.47, Glycemic Load:6.79, Inflammation Score:-1, Nutrition Score:1.6799999812375%

Nutrients (% of daily need)

Calories: 97.41kcal (4.87%), Fat: 5.43g (8.36%), Saturated Fat: 3.36g (20.97%), Carbohydrates: 11.07g (3.69%), Net Carbohydrates: 10.84g (3.94%), Sugar: 4.46g (4.96%), Cholesterol: 18.51mg (6.17%), Sodium: 89.81mg (3.9%), Alcohol: 0.04g (100%), Alcohol %: 0.2% (100%), Protein: 1.22g (2.43%), Selenium: 3.48µg (4.97%), Vitamin B1: 0.07mg (4.72%), Folate: 16.66µg (4.17%), Vitamin A: 169.67IU (3.39%), Vitamin B2: 0.06mg (3.29%), Manganese: 0.06mg (3.05%), Vitamin B3: 0.52mg (2.61%), Iron: 0.44mg (2.43%), Phosphorus: 16.8mg (1.68%), Vitamin E: 0.17mg (1.11%)