



## The Treats Truck's Sugar Dot Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



18

CALORIES



222 kcal

DESSERT

### Ingredients

- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 1 cup butter softened (2 sticks)
- ☐ 1 eggs slightly beaten
- ☐ 3 cups flour
- ☐ 3 tablespoons cup heavy whipping cream
- ☐ 0.5 teaspoon salt
- ☐ 1 cup sugar
- ☐ 1 teaspoon vanilla extract

## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ blender
- ☐ plastic wrap
- ☐ cookie cutter
- ☐ rolling pin
- ☐ measuring cup

## Directions

- ☐ In a medium bowl, combine the flour, baking powder, and salt.
- ☐ Mix and set aside.
- ☐ Use a mixer to cream the butter and sugar until light and fluffy.
- ☐ Add the egg and mix well.
- ☐ In a measuring cup, combine the heavy cream and vanilla.
- ☐ Mix the flour mixture into the butter-sugar mixture in three parts, alternating with the cream and vanilla mixture, starting and ending with the flour.
- ☐ Remove the dough from the bowl, form it into a block, and wrap it in plastic wrap. Refrigerate for at least 1 hour and up to overnight.
- ☐ Preheat the oven to 350°F.
- ☐ With a rolling pin, roll out the dough to ¼ inch thick. Using a cookie cutter cut out the cookies and place them 1 inch apart on a greased or parchment paper-lined baking sheet.
- ☐ Bake for 10 to 12 minutes, or until oh-so-lightly golden at the edges.
- ☐ Allow the cookies to cool completely. Frost with buttercream frosting and sprinkles or the topping of your choice!

## Nutrition Facts



 PROTEIN **4.72%**  FAT **46.68%**  CARBS **48.6%**

Properties

Glycemic Index:15.95, Glycemic Load:19.35, Inflammation Score:-3, Nutrition Score:3.8143478199516%

Nutrients (% of daily need)

Calories: 221.85kcal (11.09%), Fat: 11.6g (17.85%), Saturated Fat: 7.17g (44.79%), Carbohydrates: 27.18g (9.06%), Net Carbohydrates: 26.62g (9.68%), Sugar: 11.26g (12.51%), Cholesterol: 39.03mg (13.01%), Sodium: 185.71mg (8.07%), Alcohol: 0.08g (100%), Alcohol %: 0.19% (100%), Protein: 2.64g (5.28%), Selenium: 8.08µg (11.55%), Vitamin B1: 0.17mg (11.04%), Folate: 39.75µg (9.94%), Vitamin B2: 0.13mg (7.38%), Vitamin A: 365.1IU (7.3%), Manganese: 0.14mg (7.2%), Vitamin B3: 1.24mg (6.2%), Iron: 1.06mg (5.88%), Phosphorus: 39.13mg (3.91%), Calcium: 28.93mg (2.89%), Vitamin E: 0.35mg (2.36%), Fiber: 0.56g (2.25%), Copper: 0.03mg (1.65%), Vitamin B5: 0.15mg (1.49%), Magnesium: 5.42mg (1.36%), Zinc: 0.2mg (1.31%)