



Thick Cut-Outs

 Vegetarian

READY IN



80 min.

SERVINGS



75

CALORIES



147 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 1 tablespoon double-acting baking powder
- ☐ 2 cups butter softened
- ☐ 4 cups confectioners' sugar
- ☐ 6 egg yolks
- ☐ 4 eggs
- ☐ 7 cups flour all-purpose
- ☐ 0.5 teaspoon salt
- ☐ 0.5 teaspoon vanilla extract

- ☐ 0.3 cup vegetable oil
- ☐ 2.1 cups sugar white

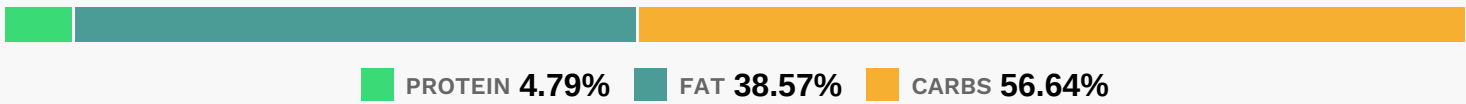
Equipment

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

Directions

- ☐ In a large bowl, cream together the butter and sugar until smooth. Beat in the eggs, one at a time, mixing well after each.
- ☐ Combine flour, baking powder, and salt; stir into the sugar mixture. Cover dough and chill for at least one hour.
- ☐ Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets. On a floured surface, roll the dough out to 1/2 inch thick and cut into desired shapes using cookie cutters.
- ☐ Place 2 inches apart on to the prepared baking 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. To make frosting, mix together the confectioners' sugar, oil and 1 teaspoon vanilla until smooth. gradually add enough hot water to achieve a spreadable consistency.

Nutrition Facts



Properties

Glycemic Index:3.83, Glycemic Load:10.44, Inflammation Score:-2, Nutrition Score:2.4578261012616%

Nutrients (% of daily need)

Calories: 147.16kcal (7.36%), Fat: 6.37g (9.8%), Saturated Fat: 3.45g (21.57%), Carbohydrates: 21.05g (7.02%), Net Carbohydrates: 20.74g (7.54%), Sugar: 11.97g (13.3%), Cholesterol: 37.3mg (12.43%), Sodium: 75.83mg (3.3%),

Alcohol: 0.01g (100%), Alcohol %: 0.03% (100%), Protein: 1.78g (3.56%), Selenium: 5.62µg (8.02%), Vitamin B1: 0.1mg (6.36%), Folate: 24.74µg (6.18%), Vitamin B2: 0.08mg (4.73%), Manganese: 0.08mg (4.08%), Vitamin A: 184.71IU (3.69%), Iron: 0.65mg (3.6%), Vitamin B3: 0.69mg (3.47%), Phosphorus: 27.82mg (2.78%), Vitamin E: 0.27mg (1.79%), Vitamin K: 1.81µg (1.73%), Calcium: 15.91mg (1.59%), Vitamin B5: 0.14mg (1.37%), Fiber: 0.32g (1.26%), Copper: 0.02mg (1.02%), Zinc: 0.15mg (1.01%)