

This Is Our Favorite Sugar Cookie for Cutting Into Shapes and Decorating

 Vegetarian

READY IN



120 min.

SERVINGS



32

CALORIES



103 kcal

DESSERT

Ingredients

- 2 cups flour all-purpose plus more for rolling
- 0.5 teaspoon double-acting baking powder
- 0.3 teaspoon salt
- 0.5 cup butter unsalted room temperature (1 stick)
- 1 cup granulated sugar
- 1 large eggs
- 1 teaspoon vanilla extract

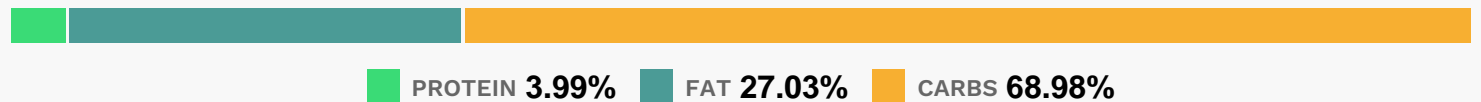
- 1.5 cup powdered sugar
- 3 tablespoons juice of lemon

Equipment

Directions

- Perfect Sugar Cookies
- Giant Chocolate Sugar Cookies
- Gluten-Free Sugar Cookies
- Dutch Sugar Cookies (Arnhemse Meisjes)
- Citrus Sugar Cookies
- Vanilla-Bean Sugar Cookies
- Crackly Cinnamon Sugar Cookies

Nutrition Facts



Properties

Glycemic Index:7.41, Glycemic Load:8.69, Inflammation Score:-1, Nutrition Score:1.4508695602417%

Flavonoids

Eriodictyol: 0.07mg, Eriodictyol: 0.07mg, Eriodictyol: 0.07mg, Eriodictyol: 0.07mg Hesperetin: 0.2mg, Hesperetin: 0.2mg, Hesperetin: 0.2mg, Hesperetin: 0.2mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 102.75kcal (5.14%), Fat: 3.13g (4.81%), Saturated Fat: 1.88g (11.77%), Carbohydrates: 17.94g (5.98%), Net Carbohydrates: 17.73g (6.45%), Sugar: 11.82g (13.13%), Cholesterol: 13.44mg (4.48%), Sodium: 27.76mg (1.21%), Alcohol: 0.04g (100%), Alcohol %: 0.21% (100%), Protein: 1.04g (2.08%), Selenium: 3.24µg (4.62%), Vitamin B1: 0.06mg (4.17%), Folate: 15.42µg (3.85%), Vitamin B2: 0.05mg (2.91%), Manganese: 0.05mg (2.74%), Vitamin B3: 0.47mg (2.33%), Iron: 0.41mg (2.25%), Vitamin A: 97.16IU (1.94%), Phosphorus: 13.87mg (1.39%)