

Vanilla Crispies

 Vegetarian

READY IN

ready

45 min.

SERVINGS

servings

72

CALORIES

calories

38 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 1 cup butter softened
- ☐ 0.5 teaspoon cream of tartar
- ☐ 1 eggs
- ☐ 2 cups flour all-purpose
- ☐ 2 teaspoons vanilla extract
- ☐ 3 tablespoons sugar white

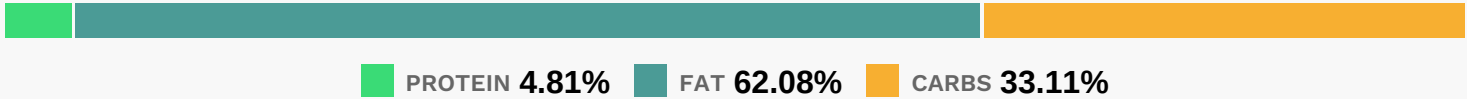
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

Directions

- ☐ In a medium bowl, cream together butter and sugar.
- ☐ Add egg and vanilla; continue to cream until smooth. Sift together the flour, baking soda, and cream of tartar; stir into the creamed mixture until well blended. Refrigerate dough for at least 1 hour.
- ☐ Preheat oven to 375 degrees F (190 degrees C).
- ☐ Roll dough into 1 inch balls and place onto a cookie sheet. Cookies should be at least 2 inches apart. Lightly grease the bottom of a glass, dip it into the granulated sugar, and press the cookies down slightly.
- ☐ Bake for 8 to 10 minutes, until golden brown.
- ☐ Remove from the baking sheet to cool on wire racks.

Nutrition Facts



Properties

Glycemic Index:2.71, Glycemic Load:2.27, Inflammation Score:-1, Nutrition Score:0.65956521487754%

Nutrients (% of daily need)

Calories: 38.42kcal (1.92%), Fat: 2.65g (4.08%), Saturated Fat: 1.64g (10.28%), Carbohydrates: 3.18g (1.06%), Net Carbohydrates: 3.09g (1.12%), Sugar: 0.53g (0.59%), Cholesterol: 9.05mg (3.02%), Sodium: 28.84mg (1.25%), Alcohol: 0.04g (100%), Alcohol %: 0.61% (100%), Protein: 0.46g (0.93%), Selenium: 1.4µg (2%), Vitamin B1: 0.03mg (1.84%), Folate: 6.74µg (1.68%), Vitamin A: 82.09IU (1.64%), Vitamin B2: 0.02mg (1.25%), Manganese: 0.02mg (1.21%), Vitamin B3: 0.21mg (1.04%)