



Vanilla Wafer Cookies That Are Better Than Storebought

 Vegetarian

READY IN



30 min.

SERVINGS



28

CALORIES



82 kcal

DESSERT

Ingredients

- ☐ 0.8 teaspoon double-acting baking powder
- ☐ 0.5 cup butter softened
- ☐ 1 eggs
- ☐ 1.3 cups flour all-purpose
- ☐ 0.3 teaspoon salt
- ☐ 1 tablespoon vanilla extract
- ☐ 1 cup sugar white

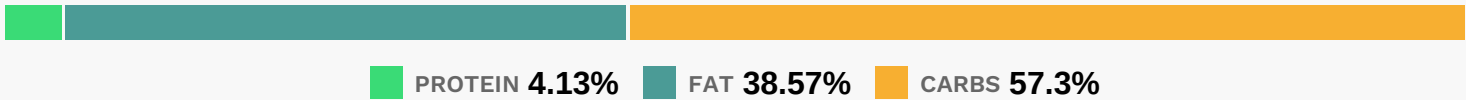
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ mixing bowl
- ☐ hand mixer

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Beat butter and sugar in a mixing bowl with an electric mixer until light and fluffy; beat in egg and vanilla extract.
- ☐ Combine flour, baking powder, and salt in a bowl and mix the dry ingredients thoroughly into butter mixture. Drop cookies about 2 inches apart, 1 teaspoon at a time, onto ungreased baking sheets.
- ☐ Bake in the preheated oven until edges of cookies are golden brown, 12 to 15 minutes. Cool cookies on wire racks.

Nutrition Facts



Properties

Glycemic Index:10.25, Glycemic Load:8.3, Inflammation Score:-1, Nutrition Score:1.1743478211372%

Nutrients (% of daily need)

Calories: 81.87kcal (4.09%), Fat: 3.52g (5.41%), Saturated Fat: 2.14g (13.39%), Carbohydrates: 11.76g (3.92%), Net Carbohydrates: 11.6g (4.22%), Sugar: 7.21g (8.01%), Cholesterol: 14.56mg (4.85%), Sodium: 60.65mg (2.64%), Alcohol: 0.16g (100%), Alcohol %: 1.05% (100%), Protein: 0.85g (1.7%), Selenium: 2.58µg (3.69%), Vitamin B1: 0.05mg (3.17%), Folate: 11.75µg (2.94%), Vitamin B2: 0.04mg (2.34%), Vitamin A: 109.78IU (2.2%), Manganese: 0.04mg (2.12%), Vitamin B3: 0.36mg (1.78%), Iron: 0.32mg (1.78%), Phosphorus: 12.89mg (1.29%)