



## Vegan Sugar Cookies



Vegetarian



Vegan



Dairy Free

READY IN



195 min.

SERVINGS



60

CALORIES



86 kcal

DESSERT

## Ingredients



1.5 cups powdered sugar organic



1 cup country crock buttery spread softened



0.3 cup soymilk



1 teaspoon vanilla



0.5 teaspoon almond extract



2.5 cups flour all-purpose



2 tablespoons cornstarch



1 teaspoon baking soda

- ☐ 1 teaspoon cream of tartar
- ☐ 4 cups powdered sugar organic
- ☐ 4 tablespoons soymilk
- ☐ 0.5 teaspoon vanilla

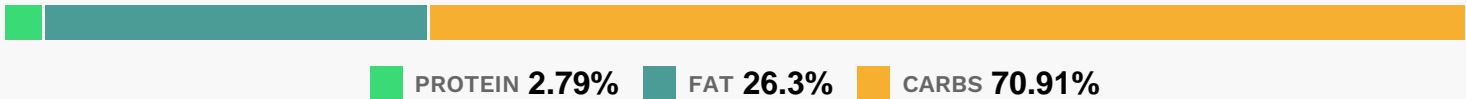
## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ mixing bowl
- ☐ wire rack
- ☐ hand mixer
- ☐ cookie cutter

## Directions

- ☐ In large bowl, beat 1 1/2 cups powdered sugar, the margarine, 1/4 cup soymilk, 1 teaspoon vanilla and almond extract with electric mixer on medium speed to combine. Stir in flour, cornstarch, baking soda and cream of tartar until blended. Cover and refrigerate at least 2 hours.
- ☐ Heat oven to 375° F. Lightly grease cookie sheet with shortening or cooking spray. Divide dough in half.
- ☐ Roll each dough half to 1/4 inch thickness on generously floured surface.
- ☐ Cut into desired shapes with 2- to 2 1/2-inch cookie cutters. On cookie sheet, place cutouts about 2 inches apart.
- ☐ Bake 7 to 8 minutes or until edges are light brown.
- ☐ Remove from cookie sheet to cooling rack.
- ☐ In large mixing bowl, beat icing ingredients with fork or whisk until smooth. If icing is too thick, beat in 1 additional teaspoon soymilk. Frost cookies.
- ☐ Sprinkle with vegan colored sugar if desired.

# Nutrition Facts



## Properties

Glycemic Index:2.36, Glycemic Load:2.9, Inflammation Score:-1, Nutrition Score:1.295217393533%

## Nutrients (% of daily need)

Calories: 86.13kcal (4.31%), Fat: 2.53g (3.88%), Saturated Fat: 0.64g (4.01%), Carbohydrates: 15.32g (5.11%), Net Carbohydrates: 15.17g (5.51%), Sugar: 10.84g (12.04%), Cholesterol: 0mg (0%), Sodium: 43.95mg (1.91%), Alcohol: 0.05g (100%), Alcohol %: 0.26% (100%), Protein: 0.6g (1.2%), Vitamin E: 0.78mg (5.21%), Vitamin A: 151.64IU (3.03%), Vitamin B1: 0.04mg (2.81%), Selenium: 1.88µg (2.69%), Folate: 10.17µg (2.54%), Vitamin K: 2.11µg (2.01%), Vitamin B2: 0.03mg (1.88%), Vitamin B3: 0.37mg (1.87%), Manganese: 0.04mg (1.83%), Iron: 0.26mg (1.45%)