

Ideal[®] Sugar Cookies — Servings: 24 cookies

Ingredients

1 c Ideal[®] No Calorie Sweetener
½ c (1 stick) butter, softened
1 large egg
1 tsp vanilla
1 ½ c flour
1 tsp baking powder
¼ tsp salt



Directions

1. In a mixing bowl, cream together Ideal[®] and butter; beat in egg and vanilla
2. Sift together flour, baking powder and salt; add to butter mixture
3. Blend well until ball is formed; cover dough and refrigerate 2 hrs
4. Temper dough until soft enough to roll; roll out in between two pieces of parchment paper to 1/8" thickness.
5. Cut into desired shape; set cookies on lightly greased cookie sheets
6. Bake at 350° F for 8-10 min or until edges are lightly browned
7. Cool slightly on pans, then remove to racks to cool completely

Tips: A dusting of flour while rolling will reduce sticking. Sprinkle top of cookies with Ideal[®] before cooking. Can add ½ tsp lemon zest for a twist to this recipe, or can be iced or frosted.

Per Serving: 70 Calories; 1 g Protein; 4 g Total Fat; 8 g Carbohydrates; 0 g Fiber; 0 g Sugar; 50 mg Sodium; 20 mg Cholesterol