

name: you can t eat just one ice box cookies

id: 259784

minutes: 90

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submitted: 2007-10-17

tags: ['time-to-make', 'course', 'cuisine', 'preparation', 'occasion', 'north-american', 'rolled-cookies', 'desserts', 'american', 'southern-united-states', 'easy', 'beginner-cook', 'kid-friendly', 'cookies-and-brownies', 'food-processor-blender', 'dietary', 'inexpensive', 'taste-mood', 'sweet', 'to-go', 'equipment', 'small-appliance', 'mixer', '4-hours-or-less']

nutrition: [553.3, 38.0, 172.0, 14.0, 12.0, 44.0, 26.0]

n_steps: 15

steps: ['cream butter and sugar', 'add eggs , and vanilla , and mix well', 'sift salt , soda , and flour , add nuts', 'mix dry ingredients into butter mixture', 'divide dough in 4 parts', 'make into logs 1 inch or so wide in wax paper', 'put in "ice box" overnight , or if in a hurry , freezer for 15-30 minutes', 'preheat oven to 350f', 'turn out cooled dough onto very lightly floured board', 'slice very thin , not potato chip thin , but no more than 1 / 4 inch', 'space them 1 inch apart', 'bake until crisp and very , very lightly browned , about 5-6 minutes', 'the thicker you slice them , the longer the cooking time', 'enjoy with milk', 'share with your family , friends , and coworkers , but make sure to save some for yourself']

description: really simple sugar cookie that will be gone before they cool. that's why i usually make 2 batches, one for that day, and one for later. edited 8/10 to reduce saturated fat and cholesterol.

ingredients: ['unsalted butter', 'smart balance omega plus', 'walnuts', 'cholesterol-free egg substitute', 'vanilla', 'baking soda', 'brown sugar', 'flour', 'salt']

n_ingredients: 9