

Sugar Cookies



INGREDIENTS


	Usage Levels (%)
Flour, all-purpose	41.79
Sugar	22.82
Butter	14.71
Water	8.35
Egg	5.59
Whole milk powder	3.05
Skimmed milk powder	2.50
Vanilla	0.70
Salt	0.35
Baking powder	0.14
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	450kcal
Total Fat	16g
Saturated Fat	10g
Trans Fat	0g
Cholesterol	70mg
Total Carbohydrates	69g
Dietary Fiber	1g
Sugars	30g
Protein	8g
Calcium	101mg
Magnesium	20mg
Phosphorus	123mg
Potassium	160mg
Sodium	320mg
Iron	2mg
Vitamin A	512IU
Vitamin C	1mg

PREPARATION

1. **Cream butter with sugar.**
2. **Add vanilla, eggs and water.**
3. **Add dry ingredients; mix until well blended.**
4. **Chill dough for 1 hour.**
5. **Roll out to 1.25 cm (0.5") thickness and cut into rounds.**
6. **Bake at 190°C (375°F) for 8-10 minutes.**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product.  [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed by the Dairy Products Technology Center, California Polytechnic State University. ©2014 U.S. Dairy Export Council.