



# **Recipe #746a Diabetic Friendly Sugar Free Sugar Cookie**

## **Serving Size and Ingredients: 1 Cookie**

25 Servings	50 Servings	100 Servings	Ingredients
¾ tsp.	1-1/4 tsp.	2-1/2 tsp.	Salt, Iodized
2-1/2 cups	5 cups	10 cups	Flour, All purpose
2-1/2 tsp.	5 tsp.	10 tsp.	Baking Powder
3 small	5 Large	10 small	Egg, Raw
½ cup	1 cup	2 cups	Splenda
1/4 Tbsp.	1-1/2 Tbsp.	3 Tbsp.	Oil, Vegetable
2-1/2	5 Tbsp.	10 Tbsp.	Vanilla Extract

North Central New Mexico Economic Development District  
 Council of Governments  
 Non-Metro Area Agency on Aging  
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### **Instructions:**

- 1. Sift flour, baking soda and salt, mix well.**
- 2. Whisk eggs on large bowl, add sugar oil, and vanilla, mix well.**
- 3. Stir in dry ingredients until blended.**
- 4. Chill, covered, for 30 minutes or longer.**
- 5. Preheat oven to 400 degrees f.**
- 6. Drop the cookie dough by rounded teaspoons 2 inches apart onto an ungreased baking sheet.**
- 7. Mist the bottom of a 3 inch flat bottom glass and dip glass in splenda press the top of each cookie lightly with the glass to flatten. Bake cookies until lightly browned (app. 8 min). Cool on baking sheet**