



Almond Butter Snickerdoodles

 Vegetarian

READY IN



45 min.

SERVINGS



24

CALORIES



92 kcal

DESSERT

Ingredients

- 2 tablespoons smooth almond butter
- 1 teaspoon baking soda
- 1 cup brown sugar packed
- 2 large egg yolks lightly beaten
- 2 tablespoons granulated sugar
- 1.5 teaspoons ground cinnamon divided
- 1 teaspoon lemon rind grated
- 0.5 teaspoon salt

- 0.3 cup butter unsalted softened
- 1 teaspoon vanilla extract
- 1 cup flour whole-wheat white
- 0.3 cup flour whole-wheat

Equipment

- bowl
- baking sheet
- baking paper
- oven
- knife
- whisk
- blender
- spatula
- measuring cup

Directions

- Preheat oven to 35
- Line a large baking sheet with parchment paper.
- Place the first 4 ingredients in a medium bowl, and beat with a mixer at high speed until well combined (about 2 minutes).
- Add 1 teaspoon lemon rind, vanilla extract, and egg yolks; beat until well blended.
- Weigh or lightly spoon flours into dry measuring cups; level with a knife.
- Combine flours, baking soda, 1/2 teaspoon ground cinnamon, and 1/2 teaspoon salt; stir with a whisk.
- Add flour mixture to butter mixture; beat at low speed until well combined. Drop half of the dough by rounded tablespoons onto prepared baking sheet.
- Combine the remaining 1 teaspoon cinnamon and granulated sugar in a small bowl; sprinkle half of the cinnamon-sugar mixture evenly over cookies.
- Bake at 350 for 6 minutes; flatten cookies with the back of a spatula.

- Bake an additional 6 minutes. Cool on pans 1 minute.
- Remove from pans, and cool on wire racks. Repeat procedure with remaining dough and sugar mixture.

Nutrition Facts



Properties

Glycemic Index:3.13, Glycemic Load:0.7, Inflammation Score:-1, Nutrition Score:2.660869575713%

Nutrients (% of daily need)

Calories: 91.88kcal (4.59%), Fat: 3.21g (4.93%), Saturated Fat: 1.43g (8.97%), Carbohydrates: 15.22g (5.07%), Net Carbohydrates: 14.3g (5.2%), Sugar: 10.01g (11.13%), Cholesterol: 20.38mg (6.79%), Sodium: 97.82mg (4.25%), Alcohol: 0.06g (100%), Alcohol %: 0.32% (100%), Protein: 1.42g (2.85%), Manganese: 0.33mg (16.43%), Selenium: 5.09µg (7.27%), Phosphorus: 37.13mg (3.71%), Fiber: 0.93g (3.7%), Magnesium: 13.91mg (3.48%), Vitamin E: 0.46mg (3.1%), Vitamin B1: 0.04mg (2.45%), Copper: 0.05mg (2.31%), Iron: 0.4mg (2.24%), Vitamin B3: 0.39mg (1.93%), Vitamin B2: 0.03mg (1.9%), Vitamin B6: 0.04mg (1.88%), Calcium: 18.32mg (1.83%), Zinc: 0.26mg (1.72%), Vitamin A: 80.54IU (1.61%), Folate: 5.89µg (1.47%), Potassium: 49.43mg (1.41%), Vitamin B5: 0.1mg (1.02%)