



Cherry-Pecan-Chip Snickerdoodle Cookies

READY IN



60 min.

SERVINGS



36

CALORIES



132 kcal

DESSERT

Ingredients

- 17.9 oz basic cookie mix
- 0.5 cup cherries dried
- 0.5 cup chocolate chips
- 0.5 cup peppermint candies white
- 0.5 cup pecans chopped
- 0.5 cup butter softened
- 1 tablespoon water
- 1 eggs

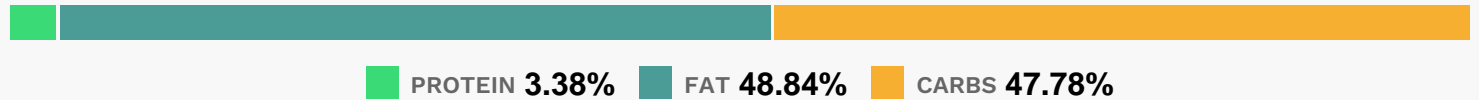
Equipment

- baking sheet
- baking paper
- oven

Directions

- Heat oven to 350°F. Line cookie sheets with cooking parchment paper or silicone nonstick baking mat.
- Stir together Dry
- Mix from jar with required Wet
- Mix ingredients until well mixed. Scoop dough about 2 inches apart onto cookie sheets.
- Bake 11 to 13 minutes.

Nutrition Facts



Properties

Glycemic Index:1.67, Glycemic Load:0.01, Inflammation Score:-1, Nutrition Score:0.83826088208867%

Flavonoids

Cyanidin: 0.16mg, Cyanidin: 0.16mg, Cyanidin: 0.16mg, Cyanidin: 0.16mg Delphinidin: 0.11mg, Delphinidin: 0.11mg, Delphinidin: 0.11mg, Delphinidin: 0.11mg Catechin: 0.11mg, Catechin: 0.11mg, Catechin: 0.11mg, Catechin: 0.11mg Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg, Epigallocatechin: 0.09mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg

Nutrients (% of daily need)

Calories: 131.83kcal (6.59%), Fat: 7.15g (10.99%), Saturated Fat: 3.38g (21.14%), Carbohydrates: 15.73g (5.24%), Net Carbohydrates: 15.07g (5.48%), Sugar: 10.87g (12.08%), Cholesterol: 11.33mg (3.78%), Sodium: 39.14mg (1.7%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.11g (2.22%), Manganese: 0.07mg (3.42%), Vitamin A: 146IU (2.92%), Fiber: 0.66g (2.65%), Calcium: 10.74mg (1.07%)