



Chewy Cinnamon Cookies

 Vegetarian

READY IN



35 min.

SERVINGS



48

CALORIES



92 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 1.3 cups brown sugar packed
- ☐ 1 cup butter
- ☐ 2 large eggs
- ☐ 1.5 cups flour all-purpose
- ☐ 2 cups graham cracker crumbs
- ☐ 1 teaspoon ground cinnamon
- ☐ 1 teaspoon salt

- ☐ 1 teaspoon vanilla extract
- ☐ 0.3 cup sugar white

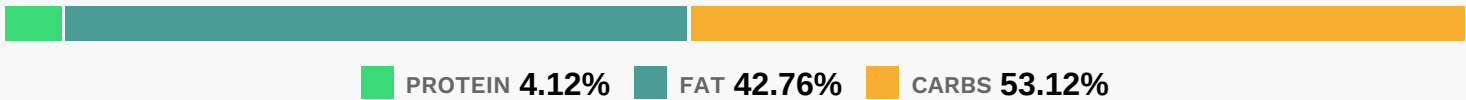
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ mixing bowl
- ☐ hand mixer

Directions

- ☐ Preheat an oven to 350 degrees F (175 degrees C). Stir together graham cracker crumbs, flour, cinnamon, baking soda, and salt in a mixing bowl; set aside.
- ☐ Beat the butter, white sugar, and brown sugar with an electric mixer in a large bowl until smooth. Beat in the eggs one at a time, allowing each egg to blend into the butter mixture before adding the next.
- ☐ Mix in vanilla.
- ☐ Mix in the flour mixture. Scoop the dough out onto ungreased baking sheets by rounded spoonfuls.
- ☐ Bake in the preheated oven until slightly browned at the edges, 9 to 11 minutes.

Nutrition Facts



Properties

Glycemic Index:5.71, Glycemic Load:4.77, Inflammation Score:-1, Nutrition Score:1.2608695600344%

Nutrients (% of daily need)

Calories: 92.07kcal (4.6%), Fat: 4.43g (6.81%), Saturated Fat: 2.56g (15.98%), Carbohydrates: 12.37g (4.12%), Net Carbohydrates: 12.12g (4.41%), Sugar: 7.43g (8.26%), Cholesterol: 17.92mg (5.97%), Sodium: 129.38mg (5.63%), Alcohol: 0.03g (100%), Alcohol %: 0.17% (100%), Protein: 0.96g (1.92%), Selenium: 2.09µg (2.98%), Vitamin B1: 0.04mg (2.65%), Vitamin A: 129.55IU (2.59%), Folate: 9.94µg (2.48%), Vitamin B2: 0.04mg (2.3%), Iron: 0.41mg

(2.27%), Manganese: 0.04mg (1.93%), Vitamin B3: 0.37mg (1.87%), Phosphorus: 16.81mg (1.68%), Calcium: 10.87mg (1.09%)