



Christmas Snickerdoodles (Cookie Exchange Quantity)

 Dairy Free

READY IN



110 min.

SERVINGS



72

CALORIES



60 kcal

DESSERT

Ingredients

- 2 tablespoons p of sugar red
- 1 tablespoon ground cinnamon
- 2 tablespoons p of sugar green
- 1.5 cups sugar
- 0.5 cup shortening
- 0.5 cup butter softened
- 2 eggs

- 2.8 cups flour all-purpose
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda
- 0.3 teaspoon salt

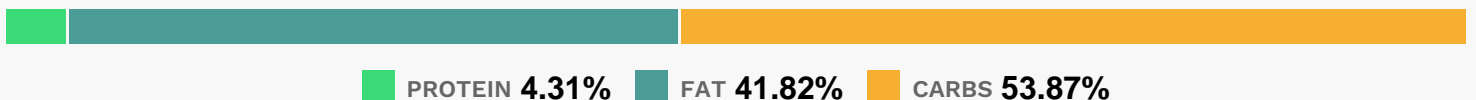
Equipment

- bowl
- baking sheet
- oven
- wire rack
- hand mixer

Directions

- Heat oven to 400°F. In small bowl, mix red sugar and 1 1/2 teaspoons of the cinnamon; set aside. In another small bowl, mix green sugar and remaining 1 1/2 teaspoons cinnamon; set aside.
- In large bowl, beat sugar, shortening, butter and eggs with electric mixer on medium speed, or mix with spoon. Stir in flour, cream of tartar, baking soda and salt.
- Shape dough into 3/4-inch balls.
- Roll in sugar-cinnamon mixtures.
- Place about 2 inches apart on ungreased cookie sheet.
- Bake 8 to 10 minutes or until centers are almost set. Cool 1 minute; remove from cookie sheet to wire rack. Cool completely, about 30 minutes.

Nutrition Facts



Properties

Glycemic Index:2.08, Glycemic Load:5.55, Inflammation Score:-1, Nutrition Score:0.99347826101534%

Nutrients (% of daily need)

Calories: 59.58kcal (2.98%), Fat: 2.87g (4.42%), Saturated Fat: 0.67g (4.16%), Carbohydrates: 8.32g (2.77%), Net Carbohydrates: 8.13g (2.96%), Sugar: 4.18g (4.64%), Cholesterol: 4.55mg (1.52%), Sodium: 40.12mg (1.74%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.67g (1.33%), Selenium: 2.02µg (2.89%), Manganese: 0.05mg (2.63%), Vitamin B1: 0.04mg (2.56%), Folate: 9.33µg (2.33%), Vitamin B2: 0.03mg (1.8%), Iron: 0.26mg (1.44%), Vitamin B3: 0.28mg (1.42%), Vitamin A: 63.32IU (1.27%), Vitamin E: 0.15mg (1.03%)