



## Cinnamon Chip Icebox Cookies

 Dairy Free

READY IN



45 min.

SERVINGS



72

CALORIES



92 kcal

DESSERT

### Ingredients

- ☐ 1 cup butter softened
- ☐ 10 ounce hershey's cinnamon chips
- ☐ 2 large eggs
- ☐ 4 cups flour all-purpose
- ☐ 1 cup pecans toasted chopped
- ☐ 2 cups sugar
- ☐ 2 teaspoons vanilla extract

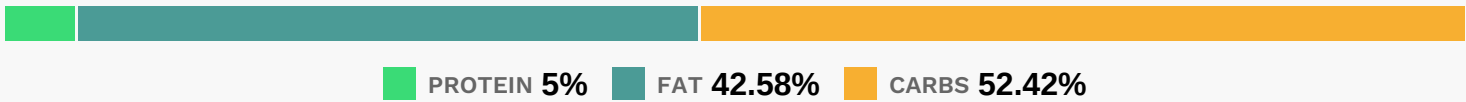
### Equipment

- ☐ baking sheet
- ☐ oven
- ☐ hand mixer
- ☐ wax paper

## Directions

- ☐ Beat butter at medium speed with an electric mixer until creamy. Gradually add sugar, beating well.
- ☐ Add eggs and vanilla, beating until blended. Gradually add flour, beating at low speed just until blended. Stir in cinnamon chips and pecans.
- ☐ Divide dough into 3 (2-cup) portions; roll each portion into a 12-inch log. Wrap logs in wax paper. Chill 8 hours, or freeze in an airtight container up to 3 months.
- ☐ Cut each log into 24 (1/2-inch-thick) slices, and place slices on ungreased baking sheets.
- ☐ Bake at 350 for 13 to 15 minutes or until edges are lightly browned. Cool on baking sheets 5 minutes.
- ☐ Remove cookies to wire racks to cool completely.
- ☐ Note: Cookie dough may be dropped by rounded tablespoonfuls, 2 inches apart, onto ungreased baking sheets, and then baked.

## Nutrition Facts



## Properties

Glycemic Index:3.05, Glycemic Load:8.37, Inflammation Score:-1, Nutrition Score:1.7865217720037%

## 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: 92.34kcal (4.62%), Fat: 4.43g (6.82%), Saturated Fat: 0.85g (5.33%), Carbohydrates: 12.28g (4.09%), Net Carbohydrates: 11.77g (4.28%), Sugar: 5.64g (6.27%), Cholesterol: 5.17mg (1.72%), Sodium: 51.2mg (2.23%), Alcohol: 0.04g (100%), Alcohol %: 0.21% (100%), Protein: 1.17g (2.34%), Manganese: 0.13mg (6.26%), Vitamin B1: 0.07mg (4.55%), Selenium: 2.89µg (4.13%), Folate: 14.59µg (3.65%), Vitamin B2: 0.05mg (2.72%), Vitamin B3: 0.52mg (2.59%), Iron: 0.44mg (2.44%), Vitamin A: 121.12IU (2.42%), Fiber: 0.51g (2.04%), Phosphorus: 18.21mg (1.82%), Copper: 0.03mg (1.54%), Magnesium: 4.34mg (1.09%)