



WHATSheATE



Cinnamon, Spice, and Everything Nice Cookies

 Dairy Free

READY IN



60 min.

SERVINGS



60

CALORIES



113 kcal

DESSERT

Ingredients

- ☐ 4 teaspoons baking soda
- ☐ 10 ounce hershey®'s cinnamon chips
- ☐ 2 eggs
- ☐ 4 cups flour all-purpose
- ☐ 2 teaspoons ground ginger
- ☐ 2 teaspoons ground nutmeg
- ☐ 0.5 cup blackstrap molasses light

- ☐ 2 teaspoons salt
- ☐ 1.5 cups shortening
- ☐ 2 tablespoons vanilla extract
- ☐ 1 cup sugar white for decoration

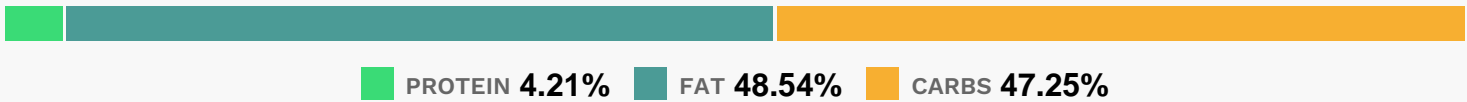
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees F).
- ☐ In a large bowl, cream together the shortening and 2 cups sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla and molasses.
- ☐ Combine the flour, baking soda, salt, nutmeg and ginger; stir into the sugar mixture until well blended.
- ☐ Mix in cinnamon chips. Dough will be stiff.
- ☐ Roll into walnut sized balls and roll each ball in remaining sugar.
- ☐ Place cookies 2 inches apart onto an ungreased cookie sheet and flatten slightly.
- ☐ Bake for 8 to 10 minutes in the preheated oven, or until tops are crackled.
- ☐ Let cool on the baking sheet for a few minutes before removing to a wire rack to cool completely.

Nutrition Facts



Properties

Glycemic Index:5.39, Glycemic Load:8.64, Inflammation Score:-1, Nutrition Score:2.2234783023596%

Nutrients (% of daily need)

Calories: 112.82kcal (5.64%), Fat: 6.09g (9.37%), Saturated Fat: 1.57g (9.84%), Carbohydrates: 13.35g (4.45%), Net Carbohydrates: 12.89g (4.69%), Sugar: 5.53g (6.14%), Cholesterol: 5.46mg (1.82%), Sodium: 177.22mg (7.71%), Alcohol: 0.15g (100%), Alcohol %: 0.7% (100%), Protein: 1.19g (2.38%), Manganese: 0.14mg (6.82%), Selenium: 3.86µg (5.51%), Vitamin B1: 0.07mg (4.8%), Folate: 17.04µg (4.26%), Iron: 0.63mg (3.49%), Vitamin B3: 0.63mg (3.17%), Vitamin B2: 0.05mg (2.98%), Vitamin K: 2.76µg (2.63%), Magnesium: 9.97mg (2.49%), Vitamin E: 0.33mg (2.23%), Potassium: 74.1mg (2.12%), Fiber: 0.46g (1.84%), Vitamin B6: 0.03mg (1.71%), Phosphorus: 16.69mg (1.67%), Copper: 0.03mg (1.49%), Vitamin B5: 0.14mg (1.42%)