



## Cinnamon Spice Drop Cookies

 Vegetarian

READY IN



25 min.

SERVINGS



48

CALORIES



169 kcal

DESSERT

### Ingredients

- 1.5 teaspoons baking soda
- 1.5 cups butter flavor shortening flavored
- 2 cups fries
- 0.5 cup t brown sugar dark
- 2 eggs
- 4 cups flour all-purpose
- 2 teaspoons ground cinnamon
- 0.3 teaspoon ground cloves

- 0.5 teaspoon nutmeg
- 2 cups brown sugar light
- 0.3 cup milk
- 2 teaspoons salt
- 2 tablespoons vanilla extract

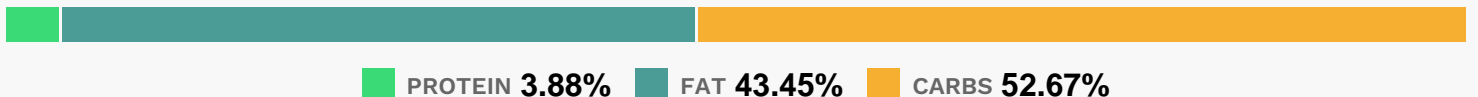
## Equipment

- bowl
- baking sheet
- oven

## Directions

- Preheat the oven to 350 degrees F (175 degrees C). Grease cookie sheets.
- In a large bowl, cream together the butter flavored shortening, light brown sugar and dark brown sugar. Beat in the eggs one at a time, then stir in the milk and vanilla, blending until the mixture is light and fluffy.
- Combine the flour, cinnamon, nutmeg, cloves, baking soda and salt; stir into the batter until well blended.
- Mix in cinnamon chips and if using, pecans. Drop rounded spoonfuls of dough onto the prepared cookie sheets about 2 inches apart.
- Bake for 8 to 10 minutes in the preheated oven, just until the cookies lose their gloss.
- Remove from the cookie sheets to wire racks to cool.

## Nutrition Facts



## Properties

Glycemic Index:5.26, Glycemic Load:7.41, Inflammation Score:-1, Nutrition Score:2.6317391246557%

## Nutrients (% of daily need)

Calories: 169.01kcal (8.45%), Fat: 8.21g (12.63%), Saturated Fat: 2.15g (13.46%), Carbohydrates: 22.39g (7.46%), Net Carbohydrates: 21.61g (7.86%), Sugar: 11.29g (12.54%), Cholesterol: 6.97mg (2.32%), Sodium: 186.25mg (8.1%), Alcohol: 0.19g (100%), Alcohol %: 0.56% (100%), Protein: 1.65g (3.29%), Manganese: 0.12mg (6.21%), Selenium: 4.31µg (6.16%), Vitamin B1: 0.09mg (6.13%), Folate: 22.23µg (5.56%), Vitamin B3: 0.86mg (4.28%), Iron: 0.74mg (4.12%), Vitamin B2: 0.07mg (3.84%), Vitamin K: 3.49µg (3.32%), Fiber: 0.78g (3.11%), Vitamin E: 0.42mg (2.81%), Phosphorus: 24.35mg (2.44%), Potassium: 74.57mg (2.13%), Vitamin B5: 0.19mg (1.91%), Calcium: 15.67mg (1.57%), Vitamin B6: 0.03mg (1.57%), Magnesium: 5.65mg (1.41%), Copper: 0.03mg (1.29%)