



Cinnamon-Sugar Cookies

READY IN



45 min.

SERVINGS



48

CALORIES



52 kcal

DESSERT

Ingredients

- 1 teaspoon double-acting baking powder
- 1 teaspoon baking soda
- 6 tablespoons butter softened
- 4 ounces cake flour
- 1 tablespoon plus light
- 1 large eggs
- 3.3 ounces flour all-purpose
- 1 cup granulated sugar
- 0.3 teaspoon ground cinnamon

- 0.5 teaspoon ground cinnamon
- 0.3 teaspoon salt
- 0.3 cup sugar
- 1 teaspoon vanilla extract

Equipment

- bowl
- baking sheet
- oven
- knife
- blender
- plastic wrap
- measuring cup

Directions

- Place granulated sugar and butter in a bowl; beat with a mixer at medium speed until well blended (about 3 minutes).
- Add corn syrup, vanilla, and egg; beat 3 minutes or until well blended.
- Lightly spoon cake flour and all-purpose flour into dry measuring cups; level with a knife.
- Combine flours, baking powder, baking soda, salt, and 1/4 teaspoon cinnamon.
- Add flour mixture to butter mixture; stir until just combined. Wrap in plastic wrap; chill 1 hour.
- Preheat oven to 37
- Combine turbinado sugar and 1/2 teaspoon cinnamon in a small bowl. Shape dough into 48 balls, about 1 teaspoon each.
- Roll balls in cinnamon-sugar mixture.
- Place 2 inches apart on ungreased baking sheets.
- Bake at 375 for 12 minutes or until golden on bottom. Cool on wire racks.

Nutrition Facts



■ PROTEIN 4.86% ■ FAT 27.46% ■ CARBS 67.68%

Properties

Glycemic Index:7.98, Glycemic Load:5.19, Inflammation Score:-1, Nutrition Score:0.67782608452051%

Nutrients (% of daily need)

Calories: 51.59kcal (2.58%), Fat: 1.59g (2.45%), Saturated Fat: 0.94g (5.88%), Carbohydrates: 8.82g (2.94%), Net Carbohydrates: 8.7g (3.16%), Sugar: 5.57g (6.19%), Cholesterol: 7.64mg (2.55%), Sodium: 56.93mg (2.48%), Alcohol: 0.03g (100%), Alcohol %: 0.28% (100%), Protein: 0.63g (1.27%), Selenium: 1.97µg (2.82%), Manganese: 0.04mg (1.94%), Folate: 4.93µg (1.23%), Vitamin B1: 0.02mg (1.21%), Vitamin B2: 0.02mg (1.02%)