



Classic Snickerdoodle Cookies

READY IN



50 min.

SERVINGS



48

CALORIES



93 kcal

DESSERT

Ingredients

- 1.5 cups sugar
- 0.5 cup butter softened
- 0.5 cup shortening
- 2 eggs
- 2.8 cups flour
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda
- 0.3 teaspoon salt
- 0.3 cup sugar

2 teaspoons ground cinnamon

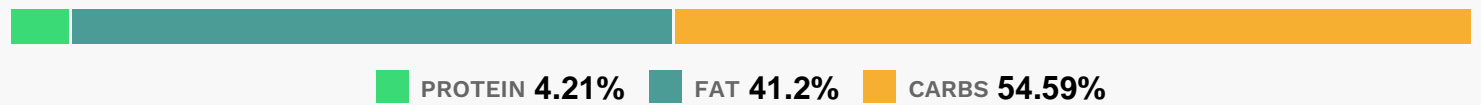
Equipment

- bowl
- baking sheet
- oven
- wire rack

Directions

- Heat oven to 400°F.
- Mix 1 1/2 cups sugar, the butter, shortening and eggs in large bowl.
- Stir in flour, cream of tartar, baking soda and salt.
- Mix 1/4 cup sugar and the cinnamon.
- Shape dough into 1 1/4-inch balls.
- Roll balls in cinnamon-sugar mixture.
- Place 2 inches apart on ungreased cookie sheet.
- Bake 8 to 10 minutes or until set.
- Remove from cookie sheet to wire rack.

Nutrition Facts



Properties

Glycemic Index:5.63, Glycemic Load:9.05, Inflammation Score:-1, Nutrition Score:1.4204347749119%

Nutrients (% of daily need)

Calories: 93.12kcal (4.66%), Fat: 4.32g (6.65%), Saturated Fat: 1.82g (11.36%), Carbohydrates: 12.89g (4.3%), Net Carbohydrates: 12.65g (4.6%), Sugar: 7.31g (8.12%), Cholesterol: 11.9mg (3.97%), Sodium: 53.09mg (2.31%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.99g (1.99%), Selenium: 3.06µg (4.37%), Vitamin B1: 0.06mg (3.83%), Folate: 14.04µg (3.51%), Manganese: 0.06mg (3.22%), Vitamin B2: 0.05mg (2.7%), Vitamin B3: 0.43mg (2.13%), Iron: 0.38mg (2.12%), Vitamin E: 0.21mg (1.41%), Vitamin A: 69.24IU (1.38%), Vitamin K: 1.35µg (1.29%), Phosphorus:

11.99mg (1.2%)