



## Easy Christmas Snickerdoodles

 Dairy Free

READY IN



75 min.

SERVINGS



36

CALORIES



62 kcal

DESSERT

### Ingredients

- 17.5 oz sugar cookie mix
- 1 serving eggs for on cookie mix pouch for drop cookies
- 3 tablespoons sugar
- 1.5 teaspoons ground cinnamon
- 1 serving m&m candies green red

### Equipment

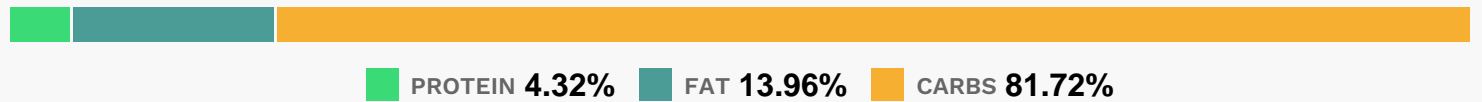
- bowl
- baking sheet

- oven
- wire rack

## Directions

- Heat oven to 375°F. In large bowl, mix cookie mix, softened butter and egg with spoon until soft dough forms.
- Shape dough into 36 (1 1/4-inch) balls. In small bowl, mix sugar and cinnamon.
- Roll balls in sugar-cinnamon mixture. On ungreased cookie sheets, place balls 2 inches apart. Discard any remaining sugar-cinnamon mixture after rolling balls.
- Bake 7 to 9 minutes or until edges are set. Cool 1 minute.
- Remove from cookie sheets to cooling rack. Cool completely, about 30 minutes. Decorate as desired using icings. Store cookies covered in airtight container. If decorating with icings, once icings are set, store cookies loosely covered in a single layer.

## Nutrition Facts



## Properties

Glycemic Index:2.09, Glycemic Load:0.7, Inflammation Score:0, Nutrition Score:0.25478260753595%

## Nutrients (% of daily need)

Calories: 62.04kcal (3.1%), Fat: 0.96g (1.48%), Saturated Fat: 0.1g (0.62%), Carbohydrates: 12.67g (4.22%), Net Carbohydrates: 12.62g (4.59%), Sugar: 7.66g (8.51%), Cholesterol: 4.61mg (1.54%), Sodium: 41.41mg (1.8%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.67g (1.34%)