



Easy Christmas Snickerdoodles

 Dairy Free

READY IN



90 min.

SERVINGS



36

CALORIES



195 kcal

DESSERT

Ingredients

- ☐ 0.3 cup butter softened
- ☐ 1 eggs
- ☐ 2 tablespoons flour all-purpose
- ☐ 36 servings fluffy frosting green red
- ☐ 1 teaspoon ground cinnamon
- ☐ 0.3 cup sugar
- ☐ 1 pouch sugar cookie mix (1 lb 1.5 oz)

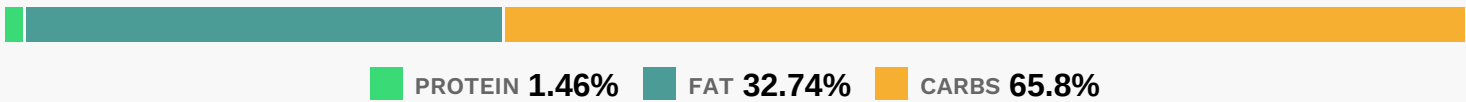
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

Directions

- ☐ Heat oven to 375F. In large bowl, stir cookie mix, flour, butter and egg until dough forms.
- ☐ Shape dough into 1-inch balls. In small bowl, mix sugar and cinnamon.
- ☐ Roll balls in sugar-cinnamon mixture.
- ☐ Place 2 inches apart on ungreased cookie sheets.
- ☐ Bake 11 to 12 minutes or until set. Cool 1 minute.
- ☐ Remove from cookie sheets. If desired, roll tops of warm cookies in additional sugar-cinnamon mixture. Cool completely, about 20 minutes. Decorate as desired using icing.

Nutrition Facts



Properties

Glycemic Index:5.36, Glycemic Load:9.38, Inflammation Score:-1, Nutrition Score:0.9878261015629%

Nutrients (% of daily need)

Calories: 195.03kcal (9.75%), Fat: 7.1g (10.92%), Saturated Fat: 1.22g (7.64%), Carbohydrates: 32.1g (10.7%), Net Carbohydrates: 32.06g (11.66%), Sugar: 25.45g (28.28%), Cholesterol: 4.55mg (1.52%), Sodium: 112.47mg (4.89%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.71g (1.42%), Vitamin B2: 0.1mg (5.76%), Vitamin K: 3.66µg (3.49%), Vitamin E: 0.51mg (3.39%), Vitamin A: 81.95IU (1.64%), Folate: 5.81µg (1.45%)