



Gluten-Free Bisquick™ Snickerdoodles

 **Gluten Free**  **Low Fod Map**

READY IN



50 min.

SERVINGS



30

CALORIES



65 kcal

DESSERT

Ingredients

- 0.3 cup butter softened
- 2 eggs
- 2 teaspoons ground cinnamon
- 0.3 cup shortening
- 1.3 cups sugar
- 2 cups frangelico gluten free
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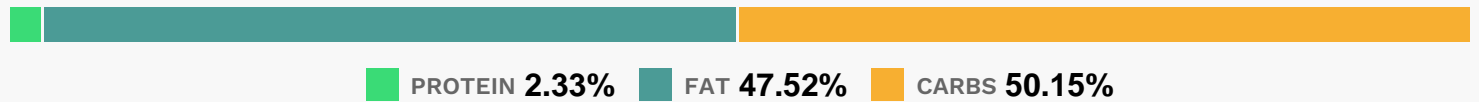
Equipment

- bowl
- baking sheet
- oven

Directions

- Heat oven to 375F. In large bowl, mix eggs, 1 cup of the sugar, the butter and shortening. Stir in Bisquick mix until dough forms.
- In small bowl, mix remaining 1/4 cup sugar and the cinnamon. Shape dough into 1 1/4-inch balls. (If dough feels too soft for shaping into balls, put dough in freezer for 10 to 15 minutes.)
- Roll balls in sugar-cinnamon mixture; place 2 inches apart on ungreased cookie sheets.
- Bake 10 to 12 minutes or until set. Immediately remove from cookie sheets to cooling racks.

Nutrition Facts



Properties

Glycemic Index:4.17, Glycemic Load:5.82, Inflammation Score:-1, Nutrition Score:0.50652173704103%

Nutrients (% of daily need)

Calories: 65.27kcal (3.26%), Fat: 3.55g (5.46%), Saturated Fat: 1.49g (9.32%), Carbohydrates: 8.43g (2.81%), Net Carbohydrates: 8.36g (3.04%), Sugar: 8.33g (9.26%), Cholesterol: 14.98mg (4.99%), Sodium: 16.49mg (0.72%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.39g (0.78%), Selenium: 0.97µg (1.39%), Vitamin A: 63.51IU (1.27%), Vitamin E: 0.18mg (1.22%), Manganese: 0.02mg (1.22%), Vitamin K: 1.09µg (1.04%)