



## Gluten-Free Bisquick™ Snickerdoodles

 Low Fod Map

READY IN



50 min.

SERVINGS



30

CALORIES



84 kcal

DESSERT

### Ingredients

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

### Equipment

- bowl

baking sheet

oven

## Directions

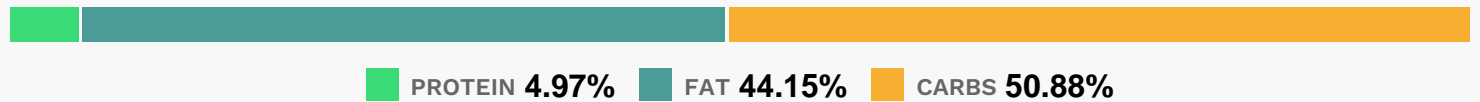
Heat oven to 375°F. In large bowl, mix eggs, 1 cup of the sugar, the butter and shortening. Stir in Bisquick™ mix until dough forms.

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:1.1686956471075%

## Nutrients (% of daily need)

Calories: 84.17kcal (4.21%), Fat: 4.22g (6.49%), Saturated Fat: 1.67g (10.43%), Carbohydrates: 10.93g (3.64%), Net Carbohydrates: 10.7g (3.89%), Sugar: 8.33g (9.26%), Cholesterol: 21.13mg (7.04%), Sodium: 60.26mg (2.62%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.07g (2.13%), Phosphorus: 33.47mg (3.35%), Selenium: 1.82µg (2.6%), Vitamin B2: 0.04mg (2.51%), Calcium: 22.17mg (2.22%), Manganese: 0.04mg (1.83%), Vitamin A: 85.17IU (1.7%), Vitamin B1: 0.02mg (1.27%), Vitamin E: 0.18mg (1.22%), Folate: 4.56µg (1.14%), Vitamin K: 1.09µg (1.04%), Vitamin B5: 0.1mg (1.03%)