



Gluten-Free Snickerdoodles



Gluten Free



Popular



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 bisquick®
- ☐ 2 cups frangelico gluten free bisquick®

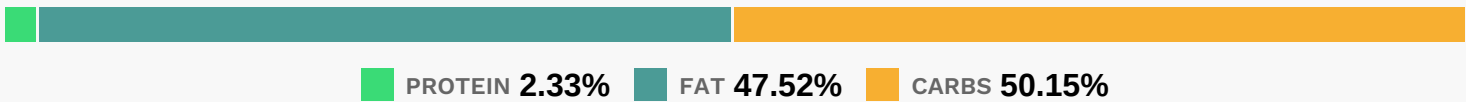
Equipment

- ☐ 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: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: Og (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%)