



 **55%**  
HEALTH SCORE

## Marble Snickerdoodles

 Vegetarian

READY IN



110 min.

SERVINGS



1

CALORIES



6661 kcal

DESSERT

### Ingredients

- 1.5 teaspoons baking soda
- 1.8 cups butter softened
- 4 teaspoons cinnamon divided
- 2.5 teaspoons cream of tartar
- 3 large eggs
- 3.7 cups flour all-purpose
- 0.5 teaspoon kosher salt
- 2.3 cups sugar divided

- 0.3 cup cocoa unsweetened
- 2.5 teaspoons vanilla extract

## Equipment

- bowl
- baking sheet
- baking paper
- oven
- hand mixer
- aluminum foil

## Directions

- Stir together 2 cups flour, 1 1/4 tsp. cream of tartar, 3/4 tsp. baking soda, and 1/4 tsp. salt in a medium bowl. Stir together cocoa and remaining 1 2/3 cups flour, 1 1/4 tsp. cream of tartar, 3/4 tsp. baking soda, and 1/4 tsp. salt in another medium bowl.
- Beat butter, vanilla, 2 cups sugar, and 1 tsp. cinnamon at medium speed with an electric mixer until creamy.
- Add eggs, 1 at a time, beating well after each addition. Spoon half of butter mixture into cocoa mixture; spoon remaining butter mixture into flour mixture.
- Beat plain batter until just blended; beat chocolate batter until just blended. Chill both mixtures 30 minutes.
- Preheat oven to 35
- Stir together remaining 1/3 cup sugar and 3 tsp. cinnamon in a small bowl. Drop plain dough by level tablespoonfuls onto aluminum foil. Top each with 1 Tbsp. chocolate dough; roll together into a ball.
- Roll in cinnamon-sugar; place 3 inches apart on parchment paper-lined baking sheets, and flatten.
- Bake at 350 for 14 minutes or until edges are lightly browned, lightly tapping baking sheets halfway through to deflate cookies. Cool 5 minutes; transfer to wire racks, and cool.
- Spread 2 cups cinnamon-raisin swirl peanut butter (such as Peanut Butter & Co.) onto half of cookies (about 2 Tbsp. per cookie); top with remaining cookies.

# Nutrition Facts

PROTEIN 4.45% FAT 45.86% CARBS 49.69%

## Properties

Glycemic Index:200.09, Glycemic Load:579.05, Inflammation Score:-10, Nutrition Score:67.878260617671%

## Flavonoids

Catechin: 18.58mg, Catechin: 18.58mg, Catechin: 18.58mg, Catechin: 18.58mg Epicatechin: 56.31mg, Epicatechin: 56.31mg, Epicatechin: 56.31mg Quercetin: 2.87mg, Quercetin: 2.87mg, Quercetin: 2.87mg, Quercetin: 2.87mg

## Nutrients (% of daily need)

Calories: 6661.05kcal (333.05%), Fat: 346.45g (533%), Saturated Fat: 211.93g (1324.59%), Carbohydrates: 844.8g (281.6%), Net Carbohydrates: 817.55g (297.29%), Sugar: 469.7g (521.89%), Cholesterol: 1412.09mg (470.7%), Sodium: 5597.11mg (243.35%), Alcohol: 3.44g (100%), Alcohol %: 0.28% (100%), Caffeine: 65.93mg (21.98%), Protein: 75.57g (151.13%), Selenium: 212.57µg (303.68%), Manganese: 5.73mg (286.25%), Vitamin B1: 3.7mg (246.87%), Folate: 930.82µg (232.71%), Vitamin A: 10760.88IU (215.22%), Vitamin B2: 3.26mg (191.49%), Iron: 29.16mg (161.98%), Vitamin B3: 28.11mg (140.57%), Phosphorus: 1103.85mg (110.38%), Fiber: 27.24g (108.98%), Copper: 1.94mg (96.85%), Vitamin E: 11.28mg (75.2%), Potassium: 2524.84mg (72.14%), Magnesium: 276.01mg (69%), Zinc: 7.69mg (51.28%), Vitamin B5: 4.85mg (48.49%), Calcium: 372.03mg (37.2%), Vitamin B12: 2.01µg (33.51%), Vitamin K: 32.85µg (31.28%), Vitamin B6: 0.52mg (25.88%), Vitamin D: 3µg (20%)