



## McCormick® Snickerdoodles

READY IN



86 min.

SERVINGS



30

CALORIES



150 kcal

DESSERT

### Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 0.5 cup butter softened
- ☐ 2 teaspoons cream of tartar mccormick®
- ☐ 2 eggs
- ☐ 2.8 cups flour
- ☐ 1 tablespoon ground cinnamon mccormick®
- ☐ 0.5 cup shortening
- ☐ 1.8 cups sugar divided
- ☐ 2 teaspoons vanilla extract pure mccormick®

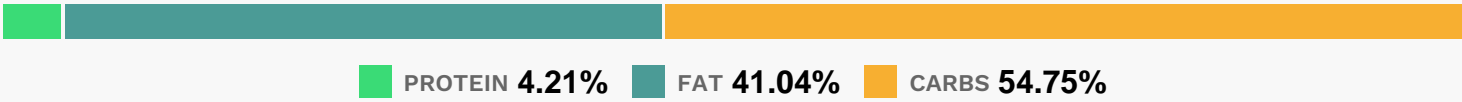
# Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ hand mixer

# Directions

- ☐ Mix flour, cream of tartar and baking soda in medium bowl. Set aside. Beat 1 1/2 cups of the sugar, butter and shortening in large bowl with electric mixer on medium speed until light and fluffy.
- ☐ Add eggs and vanilla; mix well. Gradually beat in flour mixture on low speed until well mixed. Refrigerate 1 hour.
- ☐ Preheat oven to 400 degrees F.
- ☐ Mix remaining 1/4 cup sugar and cinnamon. Shape dough into 1-inch balls.
- ☐ Roll in cinnamon sugar mixture to coat.
- ☐ Place 2 inches apart on baking sheets.
- ☐ Bake 9 to 11 minutes or until lightly browned. Cool on baking sheets 1 minute.
- ☐ Remove to wire racks; cool completely.

# Nutrition Facts



# Properties

Glycemic Index:6.67, Glycemic Load:14.48, Inflammation Score:-1, Nutrition Score:2.3599999758374%

# Nutrients (% of daily need)

Calories: 150.09kcal (7.5%), Fat: 6.92g (10.64%), Saturated Fat: 2.91g (18.18%), Carbohydrates: 20.76g (6.92%), Net Carbohydrates: 20.31g (7.38%), Sugar: 11.73g (13.03%), Cholesterol: 19.05mg (6.35%), Sodium: 65.61mg (2.85%), Alcohol: 0.09g (100%), Alcohol %: 0.34% (100%), Protein: 1.6g (3.19%), Selenium: 4.9µg (7%), Manganese: 0.13mg (6.35%), Vitamin B1: 0.09mg (6.14%), Folate: 22.48µg (5.62%), Vitamin B2: 0.07mg (4.35%), Iron: 0.62mg (3.46%), Vitamin B3: 0.69mg (3.42%), Vitamin E: 0.34mg (2.27%), Vitamin A: 111.17IU (2.22%), Vitamin K: 2.21µg (2.1%),

Phosphorus: 19.29mg (1.93%), Fiber: 0.45g (1.81%), Potassium: 51.99mg (1.49%), Vitamin B5: 0.12mg (1.24%), Copper: 0.02mg (1.05%)