



Mrs. Sigg's Snickerdoodles

READY IN



60 min.

SERVINGS



48

CALORIES



67 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 0.5 cup butter softened
- ☐ 2 teaspoons cream of tartar
- ☐ 2 eggs
- ☐ 2.8 cups flour all-purpose
- ☐ 2 teaspoons ground cinnamon
- ☐ 0.3 teaspoon salt
- ☐ 0.5 cup shortening
- ☐ 2 teaspoons vanilla extract

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2 tablespoons sugar white

Equipment

☐

baking sheet

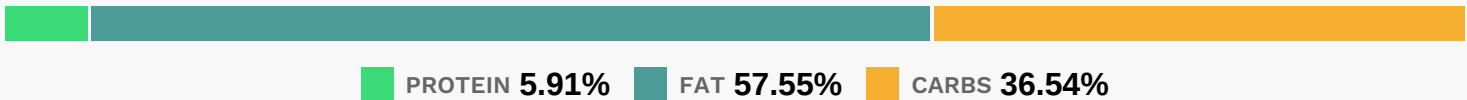
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oven

Directions

- ☐
- Preheat oven to 400 degrees F (200 degrees C).
- ☐
- Cream together butter, shortening, 1 1/2 cups sugar, the eggs and the vanilla. Blend in the flour, cream of tartar, soda and salt. Shape dough by rounded spoonfuls into balls.
- ☐
- Mix the 2 tablespoons sugar and the cinnamon.
- ☐
- Roll balls of dough in mixture.
- ☐
- Place 2 inches apart on ungreased baking sheets.
- ☐
- Bake 8 to 10 minutes, or until set but not too hard.
- ☐
- Remove immediately from baking sheets.

Nutrition Facts



Properties

Glycemic Index:4.17, Glycemic Load:4.3, Inflammation Score:-1, Nutrition Score:1.4156521720731%

Nutrients (% of daily need)

Calories: 67.45kcal (3.37%), Fat: 4.3g (6.62%), Saturated Fat: 1.82g (11.36%), Carbohydrates: 6.14g (2.05%), Net Carbohydrates: 5.9g (2.15%), Sugar: 0.55g (0.61%), Cholesterol: 11.9mg (3.97%), Sodium: 53.04mg (2.31%), Alcohol: 0.06g (100%), Alcohol %: 0.5% (100%), Protein: 0.99g (1.99%), Selenium: 3.02µg (4.31%), Vitamin B1: 0.06mg (3.84%), Folate: 14.04µg (3.51%), Manganese: 0.06mg (3.23%), Vitamin B2: 0.04mg (2.64%), Vitamin B3: 0.43mg (2.13%), Iron: 0.38mg (2.1%), Vitamin E: 0.21mg (1.41%), Vitamin A: 69.24IU (1.38%), Vitamin K: 1.35µg (1.29%), Phosphorus: 12mg (1.2%)