

Pumpkin Cheesecake Snickerdoodles

READY IN



45 min.

SERVINGS



24

CALORIES



89 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 0.3 cup butter softened
- ☐ 24 servings pumpkin cream cheese (I used Trader Joe's)
- ☐ 1 teaspoon cream of tartar
- ☐ 1 eggs
- ☐ 2 cups flour all-purpose
- ☐ 3 teaspoons ground cinnamon
- ☐ 0.5 cup pumpkin puree
- ☐ 0.1 teaspoon salt

- ☐ 0.3 cup shortening
- ☐ 1 teaspoon vanilla extract
- ☐ 3 tablespoons sugar white

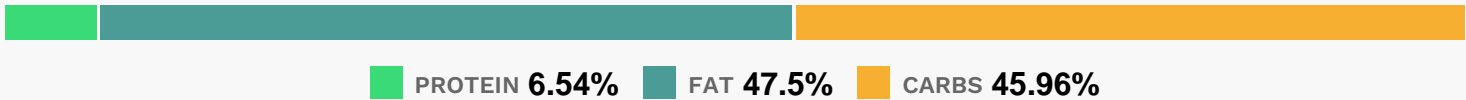
Equipment

- ☐ baking sheet
- ☐ baking paper
- ☐ oven

Directions

- ☐ Preheat oven to 400 degrees F. Line baking sheets with parchment paper or silpat mats.
- ☐ Cream together butter, shortening, 3/4 cup sugar, egg and the vanilla. Blend in the pumpkin. On low speed, mix in the flour, cream of tartar, baking soda and salt. Make dough balls about 1 inch in diameter. Flatten dough balls and scoop about 1 tsp of pumpkin cream cheese in the center. Fold dough back up and seal and smooth back into round ball.
- ☐ In a small ziploc bag, mix the 3 tablespoons sugar and cinnamon.
- ☐ Place dough ball in and coat. Repeat with remaining balls.
- ☐ Place balls 2 inches apart on ungreased baking sheets. Press palm of hand onto each ball to flatten gently into thick disk. Careful not to press too hard as you don't want the cream cheese to come out.
- ☐ Bake 8 to 10 minutes until cookies are set.

Nutrition Facts



Properties

Glycemic Index:9.46, Glycemic Load:6.82, Inflammation Score:-6, Nutrition Score:2.9143477814353%

Nutrients (% of daily need)

Calories: 88.8kcal (4.44%), Fat: 4.7g (7.22%), Saturated Fat: 2.03g (12.71%), Carbohydrates: 10.23g (3.41%), Net Carbohydrates: 9.66g (3.51%), Sugar: 1.77g (1.96%), Cholesterol: 12.91mg (4.3%), Sodium: 56.53mg (2.46%), Alcohol: 0.06g (100%), Alcohol %: 0.29% (100%), Protein: 1.45g (2.91%), Vitamin A: 877.52IU (17.55%), Manganese: 0.12mg

(6.18%), Selenium: 4.24µg (6.06%), Vitamin B1: 0.08mg (5.64%), Folate: 20.71µg (5.18%), Vitamin B2: 0.07mg (3.9%), Iron: 0.62mg (3.42%), Vitamin B3: 0.64mg (3.21%), Fiber: 0.56g (2.25%), Vitamin K: 2.25µg (2.15%), Vitamin E: 0.28mg (1.87%), Phosphorus: 18.48mg (1.85%), Potassium: 48.06mg (1.37%), Vitamin B5: 0.12mg (1.18%), Copper: 0.02mg (1.16%)