



Pumpkin Snickerdoodles

 Popular

READY IN



30 min.

SERVINGS



24

CALORIES



85 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 0.3 cup butter softened
- ☐ 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

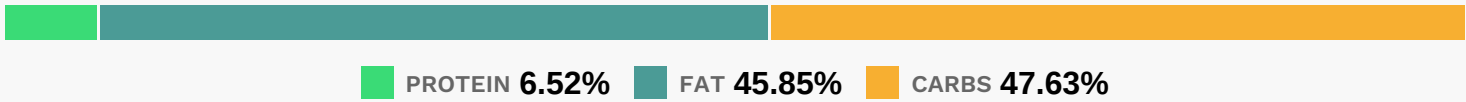
Equipment

- ☐ baking sheet
- ☐ baking paper
- ☐ oven

Directions

- ☐ Preheat oven to 400 degrees F (200 degrees C). Line baking sheets with parchment paper or silpat mats.
- ☐ Cream together butter, shortening, 3/4 cup sugar,egg and the vanilla.
- ☐ Mix in the pumpkin. Blend in the flour, cream of tartar, soda and salt. Shape dough by rounded balls about 1 inch in diameter.
- ☐ In a small bow, mix the 3 tablespoons sugar and cinnamon.
- ☐ Roll balls of dough in mixture to coat.
- ☐ Place 2 inches apart on ungreased baking sheets. Press palm of hand onto each ball gently to flatten a little.
- ☐ Bake 8 to 10 minutes, or until cookies are set but not too hard.

Nutrition Facts



Properties

Glycemic Index:8.34, Glycemic Load:6.8, Inflammation Score:-5, Nutrition Score:2.8673913265052%

Nutrients (% of daily need)

Calories: 85.3kcal (4.26%), Fat: 4.35g (6.7%), Saturated Fat: 1.83g (11.44%), Carbohydrates: 10.17g (3.39%), Net Carbohydrates: 9.61g (3.49%), Sugar: 1.73g (1.92%), Cholesterol: 11.9mg (3.97%), Sodium: 53.39mg (2.32%), Alcohol: 0.06g (100%), Alcohol %: 0.3% (100%), Protein: 1.39g (2.79%), Vitamin A: 864.09IU (17.28%), Manganese: 0.12mg

(6.18%), Selenium: 4.16µg (5.94%), Vitamin B1: 0.08mg (5.62%), Folate: 20.62µg (5.16%), Vitamin B2: 0.06mg (3.76%), Iron: 0.61mg (3.42%), Vitamin B3: 0.64mg (3.2%), Fiber: 0.56g (2.25%), Vitamin K: 2.23µg (2.13%), Vitamin E: 0.27mg (1.81%), Phosphorus: 17.41mg (1.74%), Potassium: 46.74mg (1.34%), Copper: 0.02mg (1.16%), Vitamin B5: 0.11mg (1.12%)