



Sassy Cinnamon Cookies

 Dairy Free

READY IN



40 min.

SERVINGS



16

CALORIES



337 kcal

DESSERT

Ingredients

- ☐ 1.5 cups sugar
- ☐ 0.5 cup butter softened
- ☐ 1 teaspoon vanilla
- ☐ 2 eggs
- ☐ 2.5 cups flour all-purpose
- ☐ 1 teaspoon cream of tartar
- ☐ 0.5 teaspoon baking soda
- ☐ 0.3 teaspoon salt

- ☐ 1 cup peppermint candies
- ☐ 1 cup pecans chopped
- ☐ 2 tablespoons sugar
- ☐ 1 teaspoon ground cinnamon

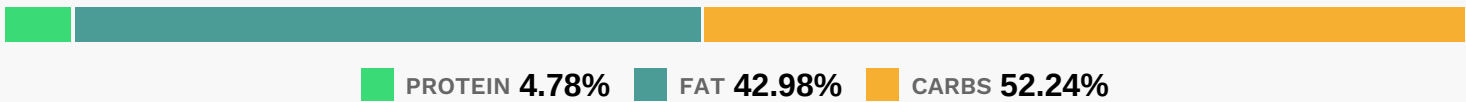
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ hand mixer

Directions

- ☐ Heat oven to 375°F (if using dark or nonstick pan, heat oven to 350°F). In large bowl, beat 1 1/2 cups sugar, the butter, vanilla and eggs with electric mixer on medium speed, or mix with spoon, until creamy. Stir in flour, cream of tartar, baking soda and salt. Stir in cinnamon chips and pecans.
- ☐ In small bowl, mix 2 tablespoons sugar and the cinnamon. Shape dough by 1/4 cupfuls into balls.
- ☐ Roll in sugar–cinnamon mixture.
- ☐ Place balls 3 inches apart on ungreased large cookie sheet (do not flatten).
- ☐ Bake 13 to 17 minutes or until set and light brown. Immediately remove from cookie sheet to wire rack.

Nutrition Facts



Properties

Glycemic Index:14.39, Glycemic Load:24.95, Inflammation Score:-3, Nutrition Score:5.3773912664341%

Flavonoids

Cyanidin: 0.73mg, Cyanidin: 0.73mg, Cyanidin: 0.73mg, Cyanidin: 0.73mg Delphinidin: 0.5mg, Delphinidin: 0.5mg, Delphinidin: 0.5mg, Delphinidin: 0.5mg Catechin: 0.49mg, Catechin: 0.49mg, Catechin: 0.49mg, Catechin: 0.49mg Epigallocatechin: 0.38mg, Epigallocatechin: 0.38mg, Epigallocatechin: 0.38mg, Epigallocatechin: 0.38mg Epicatechin: 0.06mg, Epicatechin: 0.06mg, Epicatechin: 0.06mg, Epicatechin: 0.06mg Epigallocatechin 3–gallate: 0.16mg, Epigallocatechin 3–gallate: 0.16mg, Epigallocatechin 3–gallate: 0.16mg, Epigallocatechin 3–gallate: 0.16mg

Nutrients (% of daily need)

Calories: 336.8kcal (16.84%), Fat: 16.51g (25.4%), Saturated Fat: 6.19g (38.69%), Carbohydrates: 45.13g (15.04%), Net Carbohydrates: 43.89g (15.96%), Sugar: 28.98g (32.21%), Cholesterol: 20.46mg (6.82%), Sodium: 155.13mg (6.74%), Alcohol: 0.09g (100%), Alcohol %: 0.15% (100%), Protein: 4.13g (8.27%), Manganese: 0.47mg (23.25%), Vitamin B1: 0.2mg (13.42%), Selenium: 8.69µg (12.42%), Folate: 39.9µg (9.98%), Vitamin B2: 0.14mg (8.07%), Iron: 1.2mg (6.68%), Vitamin B3: 1.24mg (6.21%), Copper: 0.12mg (5.81%), Vitamin A: 287.63IU (5.75%), Phosphorus: 52.59mg (5.26%), Fiber: 1.25g (4.99%), Calcium: 36.61mg (3.66%), Zinc: 0.52mg (3.48%), Magnesium: 13.52mg (3.38%), Potassium: 91.66mg (2.62%), Vitamin E: 0.39mg (2.58%), Vitamin B5: 0.24mg (2.35%), Vitamin B6: 0.03mg (1.66%)