



Snicker-Doodles {literally}



Dairy Free



Popular

READY IN



45 min.

SERVINGS



24

CALORIES



64 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 1 teaspoon cream of tartar
- ☐ 1 large eggs
- ☐ 1.5 cups gold medal flour all-purpose
- ☐ 0.3 cup granulated sugar
- ☐ 1 teaspoon ground cinnamon
- ☐ 0.3 teaspoon kosher salt
- ☐ 2 full size snickers bars cubed

☐ 0.5 teaspoon vanilla extract pure

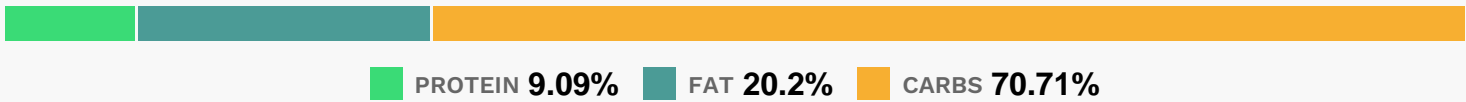
Equipment

- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ wire rack
- ☐ stand mixer

Directions

- ☐ Preheat oven to 375 degrees F. and line a large baking sheet with a silpat liner or parchment paper.In a stand mixer, cream butter and sugar until light and fluffy, about 2 minutes.
- ☐ Add egg and vanilla beating until combined.
- ☐ Add dry ingredients along with the Snickers pieces beating on low until just combined. Scoop tablespoonfuls of dough and roll into cinnamon and sugar mixture.
- ☐ Place onto prepared baking sheet and bake for 10–12 minutes, until baked through.
- ☐ Let cool for 10 minutes on baking sheet before transferring to cooling rack.

Nutrition Facts



Properties

Glycemic Index:8.55, Glycemic Load:7.32, Inflammation Score:-1, Nutrition Score:1.7443478501847%

Nutrients (% of daily need)

Calories: 63.53kcal (3.18%), Fat: 1.41g (2.17%), Saturated Fat: 0.51g (3.18%), Carbohydrates: 11.13g (3.71%), Net Carbohydrates: 10.76g (3.91%), Sugar: 4.52g (5.02%), Cholesterol: 8.37mg (2.79%), Sodium: 61.59mg (2.68%), Alcohol: 0.03g (100%), Alcohol %: 0.21% (100%), Protein: 1.43g (2.86%), Selenium: 3.67µg (5.25%), Vitamin B1: 0.06mg (4.34%), Manganese: 0.09mg (4.28%), Folate: 16.56µg (4.14%), Vitamin B2: 0.05mg (3.22%), Vitamin B3: 0.64mg (3.18%), Iron: 0.45mg (2.48%), Phosphorus: 21.65mg (2.17%), Fiber: 0.36g (1.46%), Potassium: 47.73mg (1.36%), Magnesium: 5.45mg (1.36%), Zinc: 0.2mg (1.35%), Copper: 0.03mg (1.32%)