



Snickerdoodle-like Cinnamon and White Chip Cookies



Vegetarian



Popular

READY IN



45 min.

SERVINGS



24

CALORIES



153 kcal

DESSERT

Ingredients

- ☐ 1.3 cups all purpose flour
- ☐ 0.5 teaspoon baking soda
- ☐ 1 cup cinnamon chips
- ☐ 1 large eggs
- ☐ 0.5 cup granulated sugar
- ☐ 0.5 teaspoon ground cinnamon
- ☐ 3 tablespoons vanilla pudding mix dry instant ()

- ☐ 0.5 teaspoon kosher salt
- ☐ 0.5 cup brown sugar light packed
- ☐ 1 cup chips white
- ☐ 1 stick butter unsalted softened
- ☐ 0.5 teaspoon vanilla extract pure

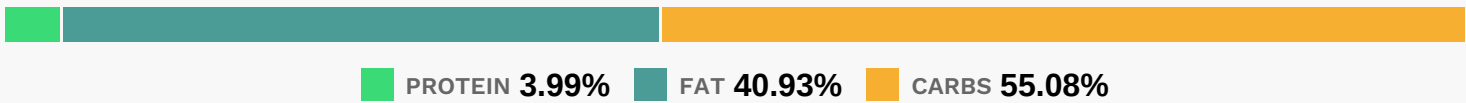
Equipment

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

Directions

- ☐ Preheat oven to 350 degrees F. and line a large baking sheet with a silpat liner or parchment paper.In a stand mixer, cream your butter and sugars until light and fluffy, about 2 minutes.
- ☐ Add egg and vanilla beating to combine. Slowly add your flour, pudding mix, salt baking soda and cinnamon.
- ☐ Add chips and mix until just combined.Using a medium cookie scoop, place dough onto prepared baking sheet, about 1 inch apart from each other.
- ☐ Bake for 10–12 minutes, until baked through.
- ☐ Remove from oven and let cool on baking sheet for 10 minutes before transferring to cooling rack.
- ☐ Serve and enjoy.

Nutrition Facts



Properties

Glycemic Index:11.61, Glycemic Load:9.76, Inflammation Score:-1, Nutrition Score:2.346086943927%

Nutrients (% of daily need)

Calories: 152.5kcal (7.63%), Fat: 7.05g (10.85%), Saturated Fat: 3.39g (21.2%), Carbohydrates: 21.35g (7.12%), Net Carbohydrates: 20.25g (7.36%), Sugar: 10.11g (11.23%), Cholesterol: 17.87mg (5.96%), Sodium: 184.53mg (8.02%), Alcohol: 0.03g (100%), Alcohol %: 0.08% (100%), Protein: 1.55g (3.09%), Manganese: 0.1mg (5.04%), Vitamin B1: 0.07mg (4.45%), Selenium: 3.09µg (4.41%), Fiber: 1.1g (4.38%), Folate: 17.42µg (4.36%), Vitamin B3: 0.84mg (4.18%), Iron: 0.64mg (3.55%), Vitamin B2: 0.05mg (2.97%), Potassium: 102.61mg (2.93%), Phosphorus: 27.72mg (2.77%), Vitamin A: 129.03IU (2.58%), Vitamin B6: 0.04mg (2.2%), Vitamin B5: 0.18mg (1.78%), Vitamin C: 1.24mg (1.51%), Magnesium: 5.77mg (1.44%), Copper: 0.02mg (1.05%)