



Snickerdoodle Mix in a Jar



Vegetarian



Vegan



Dairy Free

READY IN



15 min.

SERVINGS



36

CALORIES



67 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 2 teaspoons cream of tartar
- ☐ 2.8 cups flour all-purpose
- ☐ 0.3 teaspoon salt
- ☐ 1.5 cups sugar white

Equipment

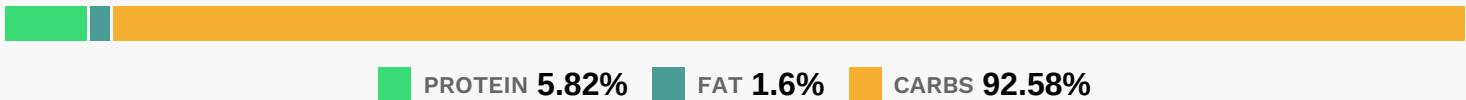
- ☐ bowl
- ☐ baking sheet

- ☐ oven
- ☐ whisk
- ☐ canning jar

Directions

- ☐ In a large bowl, combine the flour, salt, baking soda, cream of tartar, and sugar. Stir with a whisk, then place into a one quart canning jar.
- ☐ Attach a tag with the following recipe to the jar: Snickerdoodles
- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ In a large bowl, cream 1 cup of butter and 2 eggs.
- ☐ Pour in the snickerdoodle mix, and stir until a dough forms. In a small bowl, combine 1/2 cup of sugar and 1 tablespoon of cinnamon.
- ☐ Roll the dough into 1 inch balls, roll the balls in the cinnamon-sugar mixture, and place 2 inches apart on an ungreased cookie sheet.
- ☐ Bake for 10 to 15 minutes in the preheated oven. Cookies should be light brown. Cool on wire racks.

Nutrition Facts



Properties

Glycemic Index:4.03, Glycemic Load:11.09, Inflammation Score:-1, Nutrition Score:1.3599999750276%

Nutrients (% of daily need)

Calories: 67.27kcal (3.36%), Fat: 0.12g (0.18%), Saturated Fat: 0.01g (0.09%), Carbohydrates: 15.69g (5.23%), Net Carbohydrates: 15.43g (5.61%), Sugar: 8.34g (9.27%), Cholesterol: 0mg (0%), Sodium: 46.91mg (2.04%), Alcohol: 0g (0%), Alcohol %: 0% (100%), Protein: 0.99g (1.97%), Vitamin B1: 0.08mg (5%), Selenium: 3.29µg (4.7%), Folate: 17.47µg (4.37%), Manganese: 0.07mg (3.29%), Vitamin B2: 0.05mg (2.87%), Vitamin B3: 0.56mg (2.82%), Iron: 0.45mg (2.52%), Potassium: 37.89mg (1.08%), Phosphorus: 10.32mg (1.03%), Fiber: 0.26g (1.03%)