



## Snickerdoodle Sandwich Cookies

READY IN



55 min.

SERVINGS



18

CALORIES



267 kcal

DESSERT

### Ingredients

- 17.5 oz sugar cookie mix
- 5 tablespoons butter melted
- 1 eggs
- 1 teaspoon cream of tartar
- 1 tablespoon cinnamon
- 0.5 cup sugar
- 16 oz cream cheese frosting

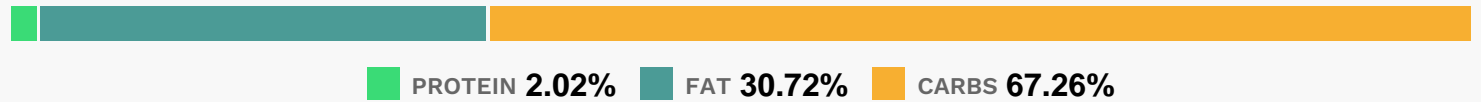
### Equipment

- bowl
- baking sheet
- oven
- wire rack

## Directions

- Heat oven to 375°F. In medium bowl, stir sugar cookie mix, butter, egg and cream of tartar until soft dough forms.
- In a small bowl, mix cinnamon and sugar. Shape dough into 36 (1-inch) balls. Coat balls with the cinnamon-sugar mixture; place on cookie sheet.
- Bake 7 to 9 minutes or just until cookies are just set. Watch them closely! You don't want them crispy, browned, and over baked.
- Remove from cookie sheet to cooling rack. Cool completely, about 15 minutes.
- For each sandwich cookie, spread frosting on bottom of 1 cooled cookie. Top with second cookie, bottom side down; gently press cookies together.

## Nutrition Facts



## Properties

Glycemic Index:6.95, Glycemic Load:3.89, Inflammation Score:-1, Nutrition Score:0.91739131267304%

## Nutrients (% of daily need)

Calories: 267.17kcal (13.36%), Fat: 9.26g (14.24%), Saturated Fat: 3.22g (20.14%), Carbohydrates: 45.61g (15.2%), Net Carbohydrates: 45.37g (16.5%), Sugar: 34.37g (38.18%), Cholesterol: 17.45mg (5.82%), Sodium: 155.54mg (6.76%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.37g (2.74%), Manganese: 0.08mg (4.11%), Vitamin A: 111.69IU (2.23%), Vitamin B2: 0.02mg (1.45%), Folate: 5.7µg (1.43%), Selenium: 0.96µg (1.38%), Iron: 0.23mg (1.27%), Potassium: 42.65mg (1.22%), Vitamin B1: 0.02mg (1.19%)