



Snickerdoodle Sandwich Cookies

 Popular

READY IN



30 min.

SERVINGS



18

CALORIES



267 kcal

DESSERT

Ingredients

- ☐ 5 tablespoons butter melted
- ☐ 1 tablespoon cinnamon
- ☐ 1 lb cream cheese frosting
- ☐ 1 teaspoon cream of tartar
- ☐ 1 eggs
- ☐ 0.5 cup sugar
- ☐ 1 pouch sugar cookie mix (1 lb 1.5 oz)

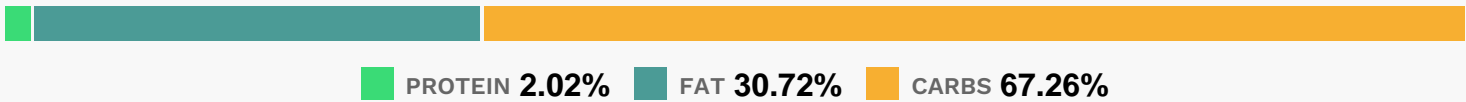
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack

Directions

- ☐ Heat oven to 375F. 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 dont 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: 267.14kcal (13.36%), Fat: 9.26g (14.24%), Saturated Fat: 3.22g (20.14%), Carbohydrates: 45.6g (15.2%), Net Carbohydrates: 45.37g (16.5%), Sugar: 34.36g (38.18%), Cholesterol: 17.45mg (5.82%), Sodium: 155.52mg (6.76%), Alcohol: Og (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%)