



## Snickerdoodle Spritz Cookies

 Vegetarian

READY IN



60 min.

SERVINGS



72

CALORIES



46 kcal

DESSERT

### Ingredients

- ☐ 1 cup powdered sugar
- ☐ 1 cup butter softened
- ☐ 1 teaspoon vanilla
- ☐ 1 eggs
- ☐ 2 cups flour all-purpose
- ☐ 0.5 teaspoon salt
- ☐ 0.3 cup granulated sugar
- ☐ 1 tablespoon ground cinnamon

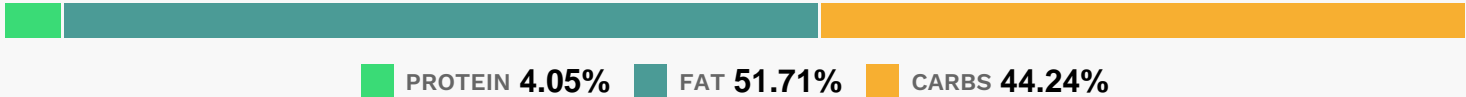
# Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ hand mixer

# Directions

- ☐ Heat oven to 375°F. In large bowl, beat powdered sugar and butter with electric mixer on medium speed until creamy.
- ☐ Add vanilla and egg; beat until light and fluffy. Beat in flour and salt until well blended.
- ☐ Fit cookie press with desired template. Fill cookie press; press dough onto ungreased cookie sheets. In small bowl, mix granulated sugar and cinnamon; sprinkle over cookies.
- ☐ Bake 7 to 9 minutes or until edges are light golden. Cool 5 minutes; remove from cookie sheets to cooling racks.

# Nutrition Facts



# Properties

Glycemic Index:2.78, Glycemic Load:2.4, Inflammation Score:-1, Nutrition Score:0.72391304543809%

# Nutrients (% of daily need)

Calories: 45.71kcal (2.29%), Fat: 2.65g (4.08%), Saturated Fat: 1.65g (10.28%), Carbohydrates: 5.11g (1.7%), Net Carbohydrates: 4.95g (1.8%), Sugar: 2.35g (2.61%), Cholesterol: 9.05mg (3.02%), Sodium: 37.42mg (1.63%), Alcohol: 0.02g (100%), Alcohol %: 0.25% (100%), Protein: 0.47g (0.93%), Manganese: 0.04mg (2.18%), Selenium: 1.41µg (2.02%), Vitamin B1: 0.03mg (1.85%), Folate: 6.74µg (1.69%), Vitamin A: 82.42IU (1.65%), Vitamin B2: 0.02mg (1.27%), Vitamin B3: 0.21mg (1.04%), Iron: 0.18mg (1.02%)