



Snickerdoodles

 Vegetarian

READY IN



45 min.

SERVINGS



30

CALORIES



100 kcal

DESSERT

Ingredients

- 1 teaspoon double-acting baking powder
- 0.5 cup butter softened
- 1 large eggs
- 6.8 ounces flour all-purpose
- 0.3 cup granulated sugar
- 0.8 cup granulated sugar
- 0.5 teaspoon ground cinnamon
- 1.5 teaspoons ground cinnamon

- 0.7 cup brown sugar light
- 0.3 teaspoon salt
- 1 teaspoon vanilla extract

Equipment

- bowl
- baking sheet
- oven
- knife
- whisk
- wire rack
- blender
- measuring cup

Directions

- Preheat oven to 40
- Combine 3/4 cup granulated sugar, brown sugar, and butter in a medium bowl; beat with a mixer at medium speed until light and fluffy. Beat in vanilla and egg.
- Lightly spoon flour into dry measuring cups; level with a knife.
- Combine flour, baking powder, 1/2 teaspoon cinnamon, and salt, stirring well with a whisk.
- Add flour mixture to butter mixture; beat just until combined. Shape dough into 30 balls.
- Combine 1/3 cup granulated sugar and 1 1/2 teaspoons cinnamon in a small shallow dish.
- Roll balls in sugar mixture, and place 2 inches apart on baking sheets coated with cooking spray.
- Bake at 400 for 8 minutes or until tops crack. Cool on pans 1 minute.
- Remove from pans; cool on a wire rack.

Nutrition Facts



Properties

Glycemic Index:12.24, Glycemic Load:8.6, Inflammation Score:-1, Nutrition Score:1.3804347998584%

Nutrients (% of daily need)

Calories: 99.9kcal (4.99%), Fat: 3.31g (5.1%), Saturated Fat: 2.01g (12.54%), Carbohydrates: 17.03g (5.68%), Net Carbohydrates: 16.79g (6.11%), Sugar: 12g (13.33%), Cholesterol: 14.33mg (4.78%), Sodium: 61.8mg (2.69%), Alcohol: 0.05g (100%), Alcohol %: 0.24% (100%), Protein: 0.91g (1.82%), Selenium: 2.82µg (4.03%), Manganese: 0.07mg (3.55%), Vitamin B1: 0.05mg (3.4%), Folate: 12.63µg (3.16%), Vitamin B2: 0.04mg (2.47%), Iron: 0.39mg (2.17%), Vitamin A: 103.94IU (2.08%), Vitamin B3: 0.39mg (1.94%), Calcium: 16.13mg (1.61%), Phosphorus: 14.31mg (1.43%)