



Snickerdoodles

 Vegetarian

READY IN



88 min.

SERVINGS



18

CALORIES



291 kcal

DESSERT

Ingredients

- 1 teaspoon double-acting baking powder
- 1 cup butter softened
- 2 large eggs
- 3.8 cups flour all-purpose
- 1.5 tablespoons ground cinnamon
- 2 teaspoons ground cinnamon
- 0.3 cup milk
- 2 cups sugar

- 3 tablespoons sugar
- 1 teaspoon vanilla extract

Equipment

- bowl
- baking sheet
- oven
- hand mixer

Directions

- Preheat oven to 37
- Beat butter at medium speed with an electric mixer until creamy. Gradually add 2 cups sugar, beating well.
- Add eggs, milk, and vanilla, beating well.
- Combine flour, baking powder, and 2 tsp. cinnamon; gradually add to butter mixture, beating at low speed just until blended. (If desired, store dough in an airtight container in refrigerator up to 1 week.)
- Combine 3 Tbsp. sugar and 1 1/2 Tbsp. cinnamon in a small bowl.
- Roll dough into 1 1/4-inch balls, and roll in sugar mixture.
- Place on ungreased baking sheets, and flatten slightly.
- Bake at 375 for 11 to 13 minutes or until lightly browned. Cool on baking sheets 5 minutes.
- Transfer to wire racks, and cool completely (about 30 minutes).

Nutrition Facts



PROTEIN 4.93% **FAT 34.14%** **CARBS 60.93%**

Properties

Glycemic Index:22.51, Glycemic Load:31.42, Inflammation Score:-3, Nutrition Score:5.3282608483797%

Nutrients (% of daily need)

Calories: 291.4kcal (14.57%), Fat: 11.21g (17.24%), Saturated Fat: 6.76g (42.27%), Carbohydrates: 45.01g (15%), Net Carbohydrates: 43.83g (15.94%), Sugar: 24.48g (27.2%), Cholesterol: 48.19mg (16.06%), Sodium: 114.69mg (4.99%), Alcohol: 0.08g (100%), Alcohol %: 0.13% (100%), Protein: 3.64g (7.29%), Manganese: 0.34mg (16.8%), Selenium: 10.9µg (15.57%), Vitamin B1: 0.21mg (13.96%), Folate: 50.7µg (12.67%), Vitamin B2: 0.17mg (9.89%), Iron: 1.42mg (7.88%), Vitamin B3: 1.56mg (7.82%), Vitamin A: 353.26IU (7.07%), Phosphorus: 51.03mg (5.1%), Fiber: 1.18g (4.7%), Calcium: 36.44mg (3.64%), Vitamin E: 0.39mg (2.59%), Copper: 0.05mg (2.32%), Vitamin B5: 0.23mg (2.29%), Zinc: 0.3mg (1.99%), Magnesium: 7.67mg (1.92%), Vitamin B12: 0.09µg (1.49%), Potassium: 48.33mg (1.38%), Vitamin B6: 0.02mg (1.24%), Vitamin K: 1.27µg (1.2%)