



Snickerdoodles

READY IN



35 min.

SERVINGS



48

CALORIES



89 kcal

DESSERT

Ingredients

- 1 teaspoon baking soda
- 2 teaspoons cream of tartar
- 2 medium eggs
- 2.8 cups flour all-purpose
- 2 teaspoons ground cinnamon
- 0.3 teaspoon salt fine
- 0.5 cup butter salted softened
- 1.5 cups sugar
- 0.5 cup vegetable shortening

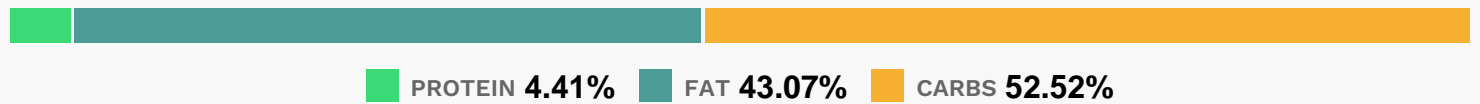
Equipment

- bowl
- baking sheet
- oven
- hand mixer

Directions

- Watch how to make this recipe.
- Preheat the oven to 400 degrees F.
- In a large bowl, combine the butter, shortening, 1 1/2 cups sugar and the eggs and mix thoroughly with an electric mixer on medium speed until creamy and well combined, 1 to 2 minutes. Sift together the flour, cream of tartar, baking soda and salt, and stir into the shortening mixture.
- In a small bowl, stir together the remaining 2 tablespoons sugar with the cinnamon.
- Shape the dough into 1 1/2-inch balls (1 tablespoon per ball), and roll each ball in the cinnamon-sugar. Arrange the dough balls 2 inches apart on ungreased cookie sheets.
- Bake two sheets at a time until the edges of the cookies are set but the centers are still soft, 8 to 10 minutes, rotating the sheets halfway through.
- Transfer the cookies to wire racks for cooling. Repeat with the remaining dough balls. Store in an airtight container.

Nutrition Facts



Properties

Glycemic Index:4.17, Glycemic Load:8.32, Inflammation Score:-1, Nutrition Score:1.4195652208898%

Nutrients (% of daily need)

Calories: 89.11kcal (4.46%), Fat: 4.32g (6.64%), Saturated Fat: 1.82g (11.36%), Carbohydrates: 11.85g (3.95%), Net Carbohydrates: 11.61g (4.22%), Sugar: 6.27g (6.96%), Cholesterol: 11.9mg (3.97%), Sodium: 53.08mg (2.31%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.99g (1.99%), Selenium: 3.05µg (4.36%), Vitamin B1: 0.06mg

(3.83%), Folate: 14.04µg (3.51%), Manganese: 0.06mg (3.22%), Vitamin B2: 0.05mg (2.69%), Vitamin B3: 0.43mg (2.13%), Iron: 0.38mg (2.12%), Vitamin E: 0.21mg (1.41%), Vitamin A: 69.24IU (1.38%), Vitamin K: 1.35µg (1.29%), Phosphorus: 11.99mg (1.2%)