



Snickerdoodles

 Dairy Free

READY IN



50 min.

SERVINGS



48

CALORIES



93 kcal

DESSERT

Ingredients

- 1 teaspoon baking soda
- 0.5 cup butter softened
- 2 teaspoons cream of tartar
- 2 eggs
- 2 teaspoons ground cinnamon
- 0.3 teaspoon salt
- 0.5 cup shortening
- 0.3 cup sugar

- 1.5 cups sugar
- 2.8 cups unbleached flour all-purpose

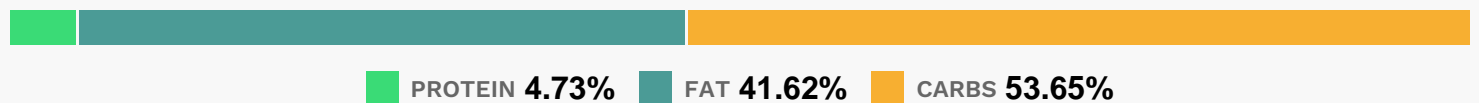
Equipment

- bowl
- baking sheet
- oven
- wire rack

Directions

- Heat oven to 400F.
- Mix 1 1/2 cups sugar, the butter, shortening and eggs in large bowl. Stir in flour, cream of tartar, baking soda and salt.
- Shape dough into 1 1/4-inch balls.
- Mix 1/4 cup sugar and the cinnamon.
- Roll balls in cinnamon-sugar mixture.
- Place 2 inches apart on ungreased cookie sheet.
- Bake 8 to 10 minutes or until set.
- Remove from cookie sheet to wire rack.

Nutrition Facts



Properties

Glycemic Index:4.42, Glycemic Load:8.46, Inflammation Score:-1, Nutrition Score:1.009999986333%

Nutrients (% of daily need)

Calories: 92.95kcal (4.65%), Fat: 4.36g (6.7%), Saturated Fat: 1g (6.27%), Carbohydrates: 12.64g (4.21%), Net Carbohydrates: 12.42g (4.52%), Sugar: 7.31g (8.12%), Cholesterol: 6.82mg (2.27%), Sodium: 60.19mg (2.62%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.11g (2.23%), Selenium: 3.45µg (4.93%), Manganese: 0.07mg (3.62%), Vitamin A: 94.87IU (1.9%), Vitamin E: 0.25mg (1.69%), Vitamin K: 1.19µg (1.13%), Phosphorus: 11.18mg (1.12%)