



Snickerdoodles

 Dairy Free

READY IN



45 min.

SERVINGS



48

CALORIES



91 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 2 teaspoons cream of tartar
- ☐ 2 eggs
- ☐ 2.8 cups flour all-purpose
- ☐ 1 tablespoon ground cinnamon
- ☐ 0.5 teaspoon salt
- ☐ 1 cup shortening
- ☐ 1.5 cups sugar divided

☐ 1 teaspoon vanilla extract

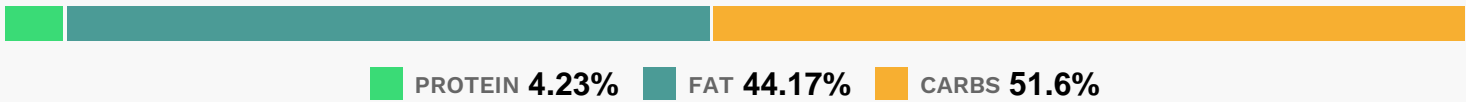
Equipment

- ☐ baking sheet
- ☐ oven
- ☐ mixing bowl

Directions

- ☐ Combine shortening, 1 1/2 cups sugar, and eggs in a large mixing bowl, beating well.
- ☐ Sift together flour, cream of tartar, soda, and salt in a small mixing bowl.
- ☐ Add flour mixture and vanilla to sugar mixture, stirring well.
- ☐ Combine remaining sugar and cinnamon in a small mixing bowl, stirring well; set aside.
- ☐ Shape dough into 1-inch balls; roll in reserved sugar-cinnamon mixture.
- ☐ Place on lightly greased cookie sheets; bake at 400 for 6 minutes or until lightly browned.
- ☐ Remove from cookie sheets, and cool on wire racks.

Nutrition Facts



Properties

Glycemic Index:3.13, Glycemic Load:8.32, Inflammation Score:-1, Nutrition Score:1.475217393316%

Nutrients (% of daily need)

Calories: 91.48kcal (4.57%), Fat: 4.54g (6.98%), Saturated Fat: 1.14g (7.1%), Carbohydrates: 11.92g (3.97%), Net Carbohydrates: 11.64g (4.23%), Sugar: 6.28g (6.98%), Cholesterol: 6.82mg (2.27%), Sodium: 50.09mg (2.18%), Alcohol: 0.03g (100%), Alcohol %: 0.18% (100%), Protein: 0.98g (1.95%), Selenium: 3.03µg (4.33%), Manganese: 0.08mg (3.96%), Vitamin B1: 0.06mg (3.86%), Folate: 13.98µg (3.49%), Vitamin B2: 0.05mg (2.65%), Vitamin K: 2.35µg (2.24%), Iron: 0.39mg (2.16%), Vitamin B3: 0.43mg (2.13%), Vitamin E: 0.29mg (1.93%), Phosphorus: 11.48mg (1.15%), Fiber: 0.28g (1.13%)