



Snickerdoodles

 Vegetarian

READY IN



45 min.

SERVINGS



42

CALORIES



54 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 0.3 cup butter softened
- ☐ 1 tablespoon plus
- ☐ 0.5 teaspoon cream of tartar
- ☐ 1 large eggs
- ☐ 1.8 cups flour all-purpose
- ☐ 2 teaspoons ground cinnamon
- ☐ 1 cup sugar

- ☐ 3 tablespoons sugar
- ☐ 1 teaspoon vanilla

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ blender
- ☐ measuring cup

Directions

- ☐ Preheat oven to 37
- ☐ Lightly spoon flour into a dry measuring cup; level with a knife.
- ☐ Combine flour, baking soda, and cream of tartar, stirring with a whisk.
- ☐ Combine 1 cup of sugar and butter in a large bowl, and beat with a mixer at medium speed until well blended.
- ☐ Add the corn syrup, vanilla, and egg; beat well. Gradually add the flour mixture to the sugar mixture, beating just until combined. Cover and chill for 10 minutes.
- ☐ Combine 3 tablespoons sugar and cinnamon, stirring with a whisk.
- ☐ With moist hands, shape dough into 42 (1-inch) balls.
- ☐ Roll balls in sugar mixture.
- ☐ Place balls 2 inches apart onto baking sheets coated with cooking spray. Flatten balls with the bottom of a glass.
- ☐ Bake at 375 for 5 minutes (cookies will be slightly soft). Cool on baking sheets for 2 minutes.
- ☐ Remove cookies from pans; cool completely on wire racks.

Nutrition Facts



 PROTEIN **5.14%**  FAT **21.06%**  CARBS **73.8%**

Properties

Glycemic Index:6.89, Glycemic Load:6.88, Inflammation Score:-1, Nutrition Score:0.95217390228873%

Nutrients (% of daily need)

Calories: 54.07kcal (2.7%), Fat: 1.28g (1.97%), Saturated Fat: 0.74g (4.63%), Carbohydrates: 10.09g (3.36%), Net Carbohydrates: 9.9g (3.6%), Sugar: 6.04g (6.71%), Cholesterol: 7.33mg (2.44%), Sodium: 23.93mg (1.04%), Alcohol: 0.03g (100%), Alcohol %: 0.29% (100%), Protein: 0.7g (1.41%), Selenium: 2.19µg (3.12%), Vitamin B1: 0.04mg (2.78%), Manganese: 0.05mg (2.65%), Folate: 10.14µg (2.53%), Vitamin B2: 0.03mg (1.93%), Vitamin B3: 0.31mg (1.55%), Iron: 0.27mg (1.53%)