



Snickerdoodles I

 Dairy Free  Popular

READY IN



30 min.

SERVINGS



36

CALORIES



92 kcal

DESSERT

Ingredients

- 1 teaspoon baking soda
- 2 teaspoons cream of tartar
- 2 eggs
- 2.8 cups flour all-purpose
- 2 teaspoons ground cinnamon
- 0.5 teaspoon salt
- 1 cup shortening
- 2 tablespoons sugar white

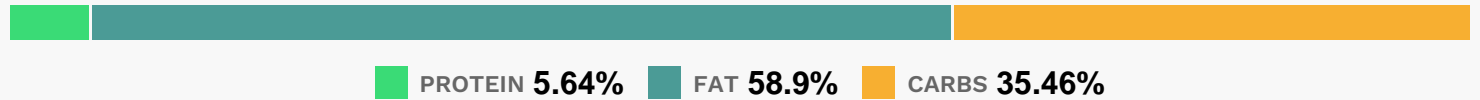
Equipment

- bowl
- baking sheet
- oven

Directions

- Preheat oven to 375 degrees F (190 degrees C).
- In a medium bowl, cream together the shortening and 1 1/2 cups sugar. Stir in the eggs. Sift together the flour, baking soda, cream of tartar, and salt; stir into the creamed mixture until well blended. In a small bowl, stir together the 2 tablespoons of sugar, and the cinnamon.
- Roll dough into walnut sized balls, then roll the balls in the cinnamon-sugar.
- Place them onto an unprepared cookie sheet, two inches apart.
- Bake for 8 to 10 minutes in the preheated oven. Edges should be slightly brown.
- Remove from sheets to cool on wire racks.

Nutrition Facts



Properties

Glycemic Index:4.17, Glycemic Load:5.74, Inflammation Score:-1, Nutrition Score:1.889130430782%

Nutrients (% of daily need)

Calories: 91.86kcal (4.59%), Fat: 6.02g (9.27%), Saturated Fat: 1.52g (9.47%), Carbohydrates: 8.16g (2.72%), Net Carbohydrates: 7.84g (2.85%), Sugar: 0.7g (0.78%), Cholesterol: 9.09mg (3.03%), Sodium: 66.69mg (2.9%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.3g (2.6%), Selenium: 4µg (5.71%), Vitamin B1: 0.08mg (5.14%), Folate: 18.63µg (4.66%), Manganese: 0.09mg (4.28%), Vitamin B2: 0.06mg (3.44%), Vitamin K: 3.1µg (2.95%), Vitamin B3: 0.57mg (2.84%), Iron: 0.51mg (2.81%), Vitamin E: 0.38mg (2.55%), Phosphorus: 15.23mg (1.52%), Fiber: 0.32g (1.27%), Potassium: 41.59mg (1.19%), Vitamin B5: 0.12mg (1.18%)