

Snickerdoodles II

 Dairy Free

READY IN



25 min.

SERVINGS



60

CALORIES



55 kcal

DESSERT

Ingredients

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

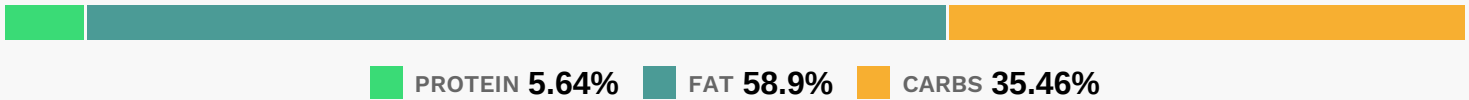
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

Directions

- ☐ Preheat oven to 400 degrees F (200 degrees C).
- ☐ In a large bowl, mix together the shortening and 1 1/2 cups of white sugar until smooth. Stir in the eggs one at a time, blending well after each.
- ☐ Combine the flour, baking soda, cream of tartar and salt; stir into the batter until blended.
- ☐ Roll the dough into balls the size of small walnuts.
- ☐ Roll in a mixture of 2 tablespoons sugar and 2 teaspoons cinnamon.
- ☐ Place 2 inches apart on an ungreased cookie sheet.
- ☐ Bake in the preheated oven for 8 to 10 minutes or until lightly browned, but still soft.

Nutrition Facts



Properties

Glycemic Index:2.5, Glycemic Load:3.44, Inflammation Score:-1, Nutrition Score:1.1326086896917%

Nutrients (% of daily need)

Calories: 55.12kcal (2.76%), Fat: 3.61g (5.56%), Saturated Fat: 0.91g (5.68%), Carbohydrates: 4.9g (1.63%), Net Carbohydrates: 4.71g (1.71%), Sugar: 0.42g (0.47%), Cholesterol: 5.46mg (1.82%), Sodium: 30.33mg (1.32%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.78g (1.56%), Selenium: 2.4µg (3.42%), Vitamin B1: 0.05mg (3.08%), Folate: 11.18µg (2.79%), Manganese: 0.05mg (2.57%), Vitamin B2: 0.04mg (2.07%), Vitamin K: 1.86µg (1.77%), Vitamin B3: 0.34mg (1.7%), Iron: 0.3mg (1.69%), Vitamin E: 0.23mg (1.53%)