



Star-Shaped Snickerdoodles

 Vegetarian

READY IN



45 min.

SERVINGS



36

CALORIES



150 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 1 teaspoon cinnamon
- ☐ 2 large eggs
- ☐ 4 cups flour all-purpose
- ☐ 0.3 cup milk
- ☐ 0.3 teaspoon salt
- ☐ 2.3 cups sugar
- ☐ 0.5 pound butter unsalted softened (2 sticks)

☐ 2 teaspoons vanilla extract

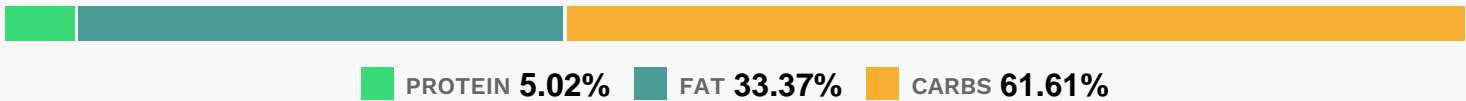
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ hand mixer
- ☐ cookie cutter

Directions

- ☐ With an electric mixer, beat 2 cups sugar and butter until soft and creamy. Beat in milk, eggs and vanilla.
- ☐ In a separate large bowl, stir together flour, baking powder and salt.
- ☐ Add to butter mixture in thirds, mixing well after each addition.
- ☐ Divide dough into fourths, wrap each piece in plastic and chill, at least 2 hours or up to overnight.
- ☐ Mix remaining 1/4 cup sugar with cinnamon; cover and set aside.
- ☐ Preheat oven to 350F. Line a large rimmed baking sheet with parchment. Working with one fourth at a time on a lightly floured surface, roll out dough to a little less than 1/4 inch thick. Use a 4-inch, 5-point star-shaped cookie cutter to cut out cookies.
- ☐ Place stars 2 inches apart on cookie sheet; sprinkle with cinnamon-sugar.
- ☐ Bake until cookies spring back slightly when pressed in center, 10 to 12 minutes. Cool on pans on wire racks for 5 minutes; remove cookies to racks to cool completely.

Nutrition Facts



Properties

Glycemic Index:7.78, Glycemic Load:16.48, Inflammation Score:-2, Nutrition Score:2.6247825570728%

Nutrients (% of daily need)

Calories: 149.73kcal (7.49%), Fat: 5.61g (8.62%), Saturated Fat: 3.38g (21.1%), Carbohydrates: 23.29g (7.76%), Net Carbohydrates: 22.88g (8.32%), Sugar: 12.64g (14.04%), Cholesterol: 24.08mg (8.03%), Sodium: 45.41mg (1.97%), Alcohol: 0.08g (100%), Alcohol %: 0.26% (100%), Protein: 1.9g (3.79%), Selenium: 5.73µg (8.19%), Vitamin B1: 0.11mg (7.43%), Folate: 26.91µg (6.73%), Manganese: 0.11mg (5.33%), Vitamin B2: 0.09mg (5.2%), Vitamin B3: 0.83mg (4.14%), Iron: 0.73mg (4.06%), Vitamin A: 175.34IU (3.51%), Phosphorus: 28.64mg (2.86%), Calcium: 21.01mg (2.1%), Fiber: 0.4g (1.62%), Vitamin E: 0.19mg (1.24%), Copper: 0.02mg (1.21%), Vitamin B5: 0.12mg (1.17%), Vitamin D: 0.17µg (1.12%)