

Wagon Wheel Cookies

 Dairy Free

READY IN



95 min.

SERVINGS



36

CALORIES



119 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 1 cup confectioners' sugar
- ☐ 4 eggs
- ☐ 2 cups flour all-purpose
- ☐ 1 teaspoon salt
- ☐ 0.5 cup shortening
- ☐ 1 cup cocoa powder unsweetened
- ☐ 2 teaspoons vanilla extract

☐ 2 cups sugar white

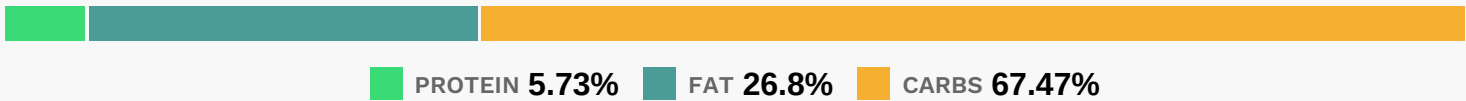
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack

Directions

- ☐ In a large bowl, cream together the shortening and sugar until smooth. Beat in the eggs one at a time then stir in the vanilla.
- ☐ Combine the flour, cocoa, baking powder and salt; stir into the creamed mixture. Stir in walnuts if desired. Cover dough and chill for at least one hour.
- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Roll the dough into walnut sized balls.
- ☐ Roll the balls in confectioners' sugar.
- ☐ Place the cookies 2 inches apart onto the cookie sheet.
- ☐ Bake for 10 to 12 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Nutrition Facts



Properties

Glycemic Index:6.59, Glycemic Load:11.65, Inflammation Score:-1, Nutrition Score:2.6482608603395%

Flavonoids

Catechin: 1.55mg, Catechin: 1.55mg, Catechin: 1.55mg, Catechin: 1.55mg Epicatechin: 4.69mg, Epicatechin: 4.69mg, Epicatechin: 4.69mg, Epicatechin: 4.69mg Quercetin: 0.24mg, Quercetin: 0.24mg, Quercetin: 0.24mg, Quercetin: 0.24mg

Nutrients (% of daily need)

Calories: 119.39kcal (5.97%), Fat: 3.74g (5.76%), Saturated Fat: 1.07g (6.68%), Carbohydrates: 21.2g (7.07%), Net Carbohydrates: 20.13g (7.32%), Sugar: 14.46g (16.06%), Cholesterol: 18.19mg (6.06%), Sodium: 96.05mg (4.18%), Alcohol: 0.08g (100%), Alcohol %: 0.3% (100%), Caffeine: 5.49mg (1.83%), Protein: 1.8g (3.6%), Manganese: 0.14mg (7.08%), Selenium: 4.28µg (6.12%), Copper: 0.11mg (5.27%), Iron: 0.77mg (4.3%), Fiber: 1.07g (4.29%), Phosphorus: 39.6mg (3.96%), Folate: 15.77µg (3.94%), Vitamin B1: 0.06mg (3.93%), Vitamin B2: 0.07mg (3.84%), Magnesium: 14.12mg (3.53%), Vitamin B3: 0.47mg (2.33%), Calcium: 20.13mg (2.01%), Zinc: 0.28mg (1.84%), Vitamin E: 0.23mg (1.55%), Vitamin K: 1.61µg (1.53%), Potassium: 51.16mg (1.46%), Vitamin B5: 0.13mg (1.31%)