

Snickerdoodles

Soft, chewy, and rolled in cinnamon, these “sugar” cookies have far less added sugar than the traditional varieties.

Recipe adapted from Snickerdoodles, courtesy of Sharing Fun Food.

Ingredients

Servings: 24 **Serving Size** 1 cookie

- 1 cup trans-fat-free tub margarine
- 1/4 cup stevia sugar blend plus 1 tablespoon stevia sugar blend, divided use
- 1 large egg
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 3/4 teaspoon baking powder
- 3/4 teaspoon salt
- 1 1/2 teaspoons ground cinnamon

Directions

1. Preheat the oven to 400°F.
2. In a large bowl, using an electric mixer on medium speed, beat the margarine, 1/4 cup stevia sugar blend, egg, and vanilla until smooth.
3. In a medium bowl, stir together the flour, baking powder, and salt.
4. Using the electric mixer on medium speed, gradually beat the flour mixture into the stevia sugar blend mixture just until moistened but no flour is visible.
5. In a small bowl, stir together the remaining 1 tablespoon stevia sugar blend and the cinnamon.
6. Using your hands, shape the dough into 1 1/4-inch balls to make 24 cookies. Gently roll in the stevia sugar blend cinnamon mixture, coating lightly. Place about 2 inches apart on a large baking sheet or two small baking sheets. With the palm of your hand or a fork, lightly flatten each ball.
7. Bake for 8 to 10 minutes, or until the bottoms are browned.

Nutrition Facts



Calories
91 Per Serving

Protein
1g Per Serving

Fiber
0g Per Serving

Nutrition Facts	
Calories	91
Total Fat	5.0 g
Saturated Fat	1.0 g
Trans Fat	0.0 g
Polyunsaturated Fat	1.0 g
Monounsaturated Fat	2.0 g
Cholesterol	8 mg
Sodium	162 mg
Total Carbohydrate	11 g
Dietary Fiber	0 g
Sugars	3 g
Added Sugars	3 g
Protein	1 g

Exchanges

1/2 other carbohydrate, 1 fat

References

1. American Heart Association. 2024. Web Address: <https://recipes.heart.org/en/recipes/snickerdoodles>