

SNICKERDOODLE COOKIES

Yield 100

Portion 2 Cookies

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
246 cal	41 g	3 g	8 g	20 mg	223 mg	68 mg

Ingredient

EGGS,WHOLE,FROZEN
 SHORTENING
 WATER
 EXTRACT,VANILLA
 SUGAR,GRANULATED
 FLOUR,WHEAT,GENERAL PURPOSE
 SALT
 BAKING POWDER
 MILK,NONFAT,DRY
 SUGAR,GRANULATED
 CINNAMON,GROUND
 COOKING SPRAY,NONSTICK

Weight

1 lbs
 1-1/2 lbs
 10-1/2 oz
 1-3/8 oz
 4-3/8 lbs
 5-1/4 lbs
 1 oz
 3-1/4 oz
 5/8 oz
 7 oz
 1-1/4 oz
 2 oz

Measure

1-7/8 cup
 3-3/8 cup
 1-1/4 cup
 3 tbsp
 2 qts 2 cup
 1 gal 3/4 qts
 1 tbsp
 1/4 cup 3 tbsp
 1/4 cup 1/3 tbsp
 1 cup
 1/4 cup 1-2/3 tbsp
 1/4 cup 1/3 tbsp

Issue**Method**

- 1 Place ingredients in mixer bowl in order listed. Beat at low speed 1 to 2 minutes or until smooth. Scrape down bowl once during mixing.
- 2 Divide dough into 1-1/4 pound pieces. Roll into rolls; slice each roll into 20 pieces.
- 3 Lightly spray each pan with non-stick cooking spray. Combine granulated sugar and ground cinnamon. Dip each piece in sugar and cinnamon mixture; place sugared side up in rows, 4 by 6, on sprayed sheet pans.
- 4 Flatten cookies to about 1/4-inch thickness.
- 5 Using a convection oven, bake at 350 F. for 8 to 10 minutes or until lightly browned on low fan, open vent. DO NOT OVER BAKE.
- 6 Loosen cookies from pans while still warm.