

# **Snickerdoodle Cookies**

Source: Dustin Harder @theveganroadie

## **About the Recipe**

**136 Calories · 1 g Protein · 1 g Fiber**

**Dessert**

## **Ingredients**

***Makes 16 Servings***

- 1/2 cup (113 g) vegan soy-free butter
- 1 tablespoon (15 mL) plain unsweetened nondairy milk
- 2 teaspoons (10 mL) vanilla extract
- 2 teaspoons (10 mL) apple cider vinegar
- 2/3 cup (150 g) organic cane sugar
- 1 1/2 cups (200 g) gluten-free all-purpose baking flour
- 1 teaspoon cream of tartar
- 1 teaspoon baking soda
- 1 1/4 teaspoons (3 g) ground cinnamon
- 1/4 teaspoon sea salt
- 3 tablespoons (19 g) sugar
- 1 teaspoon cinnamon

## **Directions**

1. Preheat the oven to 350 F. Line 2 baking sheets with parchment paper.
2. Cream together the butter, milk, vanilla, vinegar, and sugar in a bowl with a stand or hand mixer.
3. Add the flour, cream of tartar, baking soda, cinnamon, and salt to a separate bowl and whisk together. Add the flour mixture to the wet mixture and mix until everything is combined and dough forms.

4. Use 2 tablespoons' worth of cookie dough to create 1 ball. Repeat with all of the dough to create 16 balls.
5. For the cinnamon sugar coating, add the sugar and cinnamon to a bowl and whisk together until combined. Roll each cookie dough ball in the mixture to coat and transfer to the prepared baking sheets. Each sheet should hold 8 cookies with 2 inches between each cookie. Gently push down on each cookie dough ball to create a small disc; it will spread out and flatten more when baked.
6. Bake for 12 minutes until they have spread out to twice the size and the tops have crinkle marks on them. Let cool for 10 minutes before removing from sheet trays.

## **Nutrition Facts**

*Per serving:*

**Calories:** 136

**Fat:** 6 g

**Saturated Fat:** 2 g

**% Calories From Fat:** 39%

**Cholesterol:** 0 mg

**Protein:** 1 g

**Carbohydrate:** 20 g

**Sugar:** 11 g

**Fiber:** 1 g

**Sodium:** 172 mg

**Calcium:** 6 mg

**Iron:** 0 mg

**Vitamin C:** 0 mg

**Beta-Carotene:** 35 mcg

**Vitamin E:** 1 mg