

Soft Snickerdoodles

- **Yield:** 60 cookies **Serving Size:** 1 cookie
- **Hands-on:** 16 Minutes
- **Total:** 31 Minutes

Ingredients

- 1 1/2 cups sugar or sugar substitute-sugar baking blend* equivalent to 1-1/2 cups sugar
- 3 teaspoons ground cinnamon
- 1 cup butter, softened
- 3/4 cup fresh or frozen egg product, thawed
- 2 teaspoons vanilla
- 2 cups all-purpose flour
- 3/4 cup whole wheat flour
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup chopped peanuts
- 1 cup dried currants
- 1 6 - ounce package dried cranberries (1 cup)
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Preparation

1. Preheat oven to 400 degrees F. In a small bowl, combine 2 tablespoons of the sugar or sugar substitute-sugar baking blend and 1 teaspoon of the cinnamon; set aside.
2. In a large bowl, combine butter and the remaining sugar or sugar substitute-sugar baking blend; beat with an electric mixer on medium speed until combined. Add egg product and vanilla; beat until combined.
3. In a medium bowl, combine all-purpose flour, whole wheat flour, cream of tartar, baking soda, salt, and the remaining 2 teaspoons cinnamon. Add to beaten mixture; beat until well mixed. Stir in the peanuts, currants, and cranberries.
4. Drop by rounded teaspoons 2 inches apart onto ungreased cookie sheets. Sprinkle with cinnamon-sugar mixture.
5. Bake for 7 to 8 minutes or until lightly browned. Transfer to wire racks; let cool. Makes about 60 cookies.

Note

- Test Kitchen Tip: If using a sugar substitute-sugar baking blend, we recommend Splenda® Sugar Blend for Baking or Equal® Sugar Light. Be sure to use package directions to determine product amount equivalent to 1 1/2 cups sugar.
- Test Kitchen Tip: Nutrition Facts per cookie: 89 cal., 5 g total fat (2 g sat. fat), 9 mg chol., 68 mg sodium, 10 g carbo., 1 dietary fiber, 2 protein. Exchanges: .5 Other Carbohydrates 1 FatCarb Choices: .5

Nutritional Information: Amount per Serving: Calories: 96

Fat: 5.0g Saturated fat: 2.0g Protein: 2.0g
Carbohydrate: 13.0g Fiber: 1.0g Cholesterol: 9mg