



# Skinny Snickerdoodle Cookies

Shine **365**  
Marshfield Clinic

**PREP TIME:** 30 minutes • **BAKE TIME:** 5 minutes • **SERVINGS:** 42 cookies

## INGREDIENTS

- 1  $\frac{3}{4}$  cups all-purpose flour
- $\frac{1}{2}$  teaspoon baking soda
- $\frac{1}{2}$  teaspoon cream of tartar
- 1 cup sugar
- $\frac{1}{4}$  cup butter, softened
- 1 tablespoon corn syrup
- 1 teaspoon vanilla
- 1 large egg
- 3 tablespoons sugar
- 2 teaspoons ground cinnamon
- Cooking spray

## INSTRUCTIONS

Preheat oven to 375 F.

Combine flour, baking soda, and cream of tartar, stirring with a whisk.

Combine 1 cup of sugar and butter in a large bowl, beat with a mixer at medium speed until well blended. Add corn syrup, vanilla, and egg; beat well. Gradually add flour mixture to sugar mixture, beating just until combined. Cover and chill for 10 minutes.

In a separate bowl, combine 3 tablespoons sugar and cinnamon, stirring with a whisk.

With moist hands, shape dough into 1-inch balls. Roll balls in sugar mixture. Place balls 2 inches apart on baking sheets coated with cooking spray. Flatten balls with the bottom of a glass.

Bake at 375 F for 5 minutes (cookies will be slightly soft). Cool on baking sheets for 2 minutes. Remove cookies from pans; cool completely on wire racks.

## NUTRITION INFORMATION

Each serving contains 54 calories; 1.3 g fat; 0.2 g fiber; 0.7 g protein; 10.1 g carbohydrates; 28 mg sodium

Source: myrecipes.com

Find more recipes at [shine365.marshfieldclinic.org](https://shine365.marshfieldclinic.org)