

# Pureed Snicker Doodle Cookies



<b>PUREED SNICKERDOODLE COOKIES</b>		<b>SERVING SIZE:</b> 2 cookies (about 2 Tbsp or one #40 scoop per cookie) Meets IDDSI Levels 4, 5, & 6	
<b>INGREDIENTS</b>	<b>NUMBER OF SERVINGS</b>		
	<b>1</b>	<b>6</b>	<b>12</b>
Powdered sugar	¾ tsp	1 ½ Tbsp	3 Tbsp
Butter, softened	½ tsp	1 Tbsp	2 Tbsp
<b>THICK &amp; EASY® Pureed Bread &amp; Dessert Mix</b>	1 Tbsp, 2 tsp	2/3 cup	1 1/3 cups
Cinnamon	Dash	1/8 tsp	¼ tsp
Milk	2 Tbsp, 2 tsp	1 cup	2 cups
Vanilla extract	1 drop	1/8 tsp	¼ tsp
Almond extract (optional)	1 drop	2-3 drops	¼ tsp
Cinnamon sugar	about 2 tsp	About ¼ cup	About ½ cup

#### HOW TO PREPARE:

1. Cream together softened butter and powdered sugar until well mixed.
2. In a separate bowl, combine **THICK & EASY® Pureed Bread & Dessert Mix** and cinnamon. Combine milk, vanilla extract and almond extract (if desired) and add to bread mix, stirring briskly until mixture starts to thicken.
3. Add to butter/sugar mixture and blend with an electric mixer until thoroughly combined (about 30 seconds).
4. Cover and chill for 10-15 minutes.
5. Portion into balls using #40 scoop or measure about 2 Tbsp per cookie.
6. Roll each cookie ball in cinnamon sugar until well coated; flatten with a wide spatula.
7. Portion 2 cookies per serving. |

<b>NUTRITION INFORMATION</b>			
<i>Serving Size: 2 cookies (about 2 Tbsp per cookie)</i>			
<i>Calories: 90</i>			
<i>Total Fat: 3.5 g</i> <i>Saturated Fat: 2 g</i> <i>Trans Fat: 0 g</i> <i>Cholesterol: 5 mg</i> <i>Sodium: 105 mg</i>	<i>Total Carbohydrates: 14 g</i> <i>Dietary Fiber: 0 g</i> <i>Total Sugars: 4 g</i> <i>Added Sugars: 2 g</i>	<i>Protein: 3 g</i> <i>Calcium: 8% DV</i> <i>Iron: 0% DV</i>	<i>Potassium: 2% DV</i> <i>Vitamin A: 4% DV</i> <i>Vitamin C: 0% DV</i>

