



Pureed Snickerdoodle Cookies





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IDDSI LEVELS 4 5 6 7



INGREDIENTS

	1 Serving	8 Servings	16 Servings
Powdered sugar	3/4 tsp	2 Tbsp	1/4 cup
Butter, softened	1 tsp	2 Tbsp + 2 tsp	1/3 cup
THICK & EASY® Texture Modified Bread and Dessert Mix Item: 118519	2 Tbsp	1 cup	2 cups
Cinnamon	Dash	1/2 tsp	1 tsp
Vegetable oil	1 tsp	2 Tbsp + 2 tsp	1/3 cup
Water, hot	3 Tbsp	1 1/2 cup	3 cups
Vanilla extract	1-2 drops	1/2 tsp	1 tsp
Almond extract (optional)	1 drop	1/4 tsp	1/2 tsp
Cinnamon sugar	about 2 tsp	About 6 Tbsp	~ 3/4 cup

NUTRITION

Serving Size:
2 cookies (about one #40 scoop per cookie)
Calories: 140
Total Fat: 9g
Saturated Fat: 3g
Trans Fat: 0g
Cholesterol: 10mg
Sodium: 100mg
Total Carbs: 15g
Dietary Fiber: 0g
Total Sugars: 5g
Added Sugars: 2g
Protein: 2g
Calcium: 0% DV
Iron: 0% DV
Potassium: 0% DV

DIRECTIONS

1. Combine cinnamon and **THICK & EASY® Texture Modified Bread and Dessert Mix** in a bowl; stir well.
2. Add vegetable oil and stir until mixture resembles wet sand.
3. Add vanilla extract to hot water and add to bread mix, stirring briskly until mixture starts to thicken.
4. Cover and chill or let sit at room temperature until mixture is cooled.
5. Cream together softened butter and powdered sugar until well mixed.
6. Add to cooled bread mixture and blend until thoroughly combined (about 30 seconds). (An electric mixer works well for this step.)
7. Cream together softened butter and powdered sugar until well combined.
8. Portion into balls using #40 scoop.
9. Roll each cookie ball in cinnamon sugar until well coated. Flatten each cookie using clean, gloved hand or spatula.
10. Portion 2 cookies per serving.