



# Skinny Snickerdoodles

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*Recipe Source: [chocolatecoveredkatie.com](http://chocolatecoveredkatie.com)*

## **Ingredients:**

½ cup whole wheat flour  
¼ cup all-purpose flour  
¼ tsp baking powder  
¼ tsp salt (just under level)  
1 tsp cream of tarter (optional)  
¼ tsp plus 1/8 tsp baking soda  
¼ cup sugar  
½ tsp pure vanilla extract  
1 ½ TBSP low fat milk  
¼ cup butter

## **Steps:**

- Preheat oven to 330 degrees.
- Combine dry ingredients and mix very well. In a separate bowl, melt the butter, then stir in vanilla and milk.
- Pour wet ingredients into dry ingredients and mix again.
- Form balls and roll in cinnamon and sugar. For soft cookies, refrigerate the balls of cookie dough so they become quite cold.
- Cook for 9-10 minutes. The cookies will look underdone when you take them out, but that's ok.

**Nutritional Facts (per serving):** Calories: 80, Carbohydrates: 10 grams, Protein: 1 gram, Total Fat: 4 grams, Saturated Fat: 2 grams, Cholesterol: 10 mg, Sodium: 106 mg, Fiber: 1 gram, Total Sugars: 4 grams.