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### **SNICKERDOODLES**

### **INGREDIENTS**

#### **Snickerdoodle Dough**

* 2 ¾ cups all-purpose flour
* 2 teaspoon cream of tartar
* 1 teaspoon baking soda
* ½ teaspoon salt
* 1 cup unsalted butter, just softened
* 1 ½ cups sugar
* 2 eggs
* 1 teaspoon vanilla extract

#### **Cinnamon Sugar Coating**

* ⅓ cup sugar
* 2 tablespoons cinnamon

### **INSTRUCTIONS -** Preheat oven to 350 degrees

1. In a large bowl, mix together flour, cream of tartar, baking soda, and salt together. Set aside.
2. In a stand mixer, cream together butter (barely softened) and sugar. Add eggs and vanilla and blend well.
3. Add dry ingredients to wet ingredients and mix well.
4. In a small bowl, combine remaining ⅓ cup sugar and 2 tablespoons cinnamon.
5. Use a small cookie scoop to scoop out dough, roll into a ball and then roll into the cinnamon sugar mixture- twice.
6. Place 2 inches apart on an ungreased cookie sheet.
7. Bake for 8 - 10 minutes. Let sit on the cookie sheet for a few additional minutes before removing to a wire rack to cool.

### **NOTES:** Many Snickerdoodle recipes call for **CHILLING** the dough. Ours **DOES NOT**, but you can if you’d like.

**CHILLED.** The result is usually a thicker cookie, without as many cracks as are usually found on the tops of Snickerdoodles.

**CHILLED + FLATTENED.** This cookie was chilled, rolled into a ball, rolled into the cinnamon sugar mixture, then flattened a little bit with the bottom of a cup. If you like a more flat, chewy cookie, try this method.

**NOT CHILLED + NOT FLATTENED.** This is our classic recipe. No chilling, no flattening, and baked to perfection. This is how we prefer our cookies, but use the above methods if you like your cookies more thick (puffy) or flat.