

Snickerdoodles *(Joy of Baking)*

Makes about 24 cookies

Cinnamon Sugar Coating:

- 50 g granulated white sugar
- 2 tsp ground cinnamon

Snickerdoodles:

- 355 g all-purpose flour
- 1 tsp baking soda
- 2 tsp cream of tartar
- ½ tsp salt
- 225 g unsalted butter, at room temperature
- 300 g granulated white sugar
- 2 large eggs, at room temperature



1. Preheat oven to **200°C**.
2. Line two baking sheets with parchment paper.

Cinnamon Sugar Coating:

3. In a shallow bowl mix the **sugar** with the **cinnamon**.

Cookies:

4. In a large bowl whisk the **flour** with the **baking soda**, **cream of tartar**, and **salt**.
5. In the bowl of an electric stand mixer, fitted with the paddle attachment, beat the **butter** until smooth.
6. Add the **sugar** and beat until combined.
7. Add the **eggs**, one at a time, beating well after each addition. Scrape down the sides and bottom of your bowl as needed.
8. Beat in the **vanilla** extract.
9. Add the **flour mixture** and beat until incorporated. If the dough is really soft, cover and refrigerate until firm (about one hour).
10. Form cookies into round balls using 22 grams of dough *(or 11 g balls makes about 15 cookies to a tray)*. Then roll the balls of dough in the cinnamon sugar and place on the prepared baking sheet, spacing about 7.5-cm apart. Using the bottom of a glass, gently flatten each cookie into a 7.5-cm round.
11. Bake the cookies for **about 7 - 9 minutes**, or until they are just firm around the edges, but the centers of the cookies will still be a bit soft. Remove from oven and place on a wire rack to cool.

Can store in an airtight container, at room temperature, for about two weeks or they can be frozen.