



# Snickerdoodles

A RECIPE BY CHRIS JONES

Prep Time - 10 minutes

Refrigerate - 20-30 minutes

Bake Time - 8-9 minutes

Servings - 24-36 cookies

## ingredients

- 1 cup Unsalted Butter (softened)
- 1 1/2 cups Sugar
- 2 large Eggs
- 2 tsps Vanilla
- 2 3/4 cup Flour
- 1 tsp Cream of Tartar

- 1 tsp Baking Soda
- 1 tsp Salt

### Cinnamon-Sugar Mixture:

- 1/4 cup Sugar
- 1 1/2 tbsp Cinnamon

## directions

- Preheat oven to 350 degrees.
- In a large mixing bowl, cream butter and sugar for 4-5 minutes or until light and fluffy. Scrape the sides of the bowl and add the eggs and vanilla. Cream for 1-2 minutes longer.
- Stir in flour, cream of tartar, baking soda, and salt, just until combined.
- In a small bowl, stir together sugar and cinnamon.
- If time allows, wrap the dough and let refrigerate for 20-30 minutes. If not, begin to roll the dough into small balls until round and smooth. Drop into the cinnamon-sugar mixture and coat well.
- Place on a parchment paper-lined baking sheet.
- To make flatter snickerdoodles, press down in the center of the ball before placing in the oven. This helps to keep them from puffing up in the middle.
- Bake for 8-9 minutes. Let cool for several minutes on baking sheet before removing from the pan.