

The BEST Snickerdoodles

Makes 36 cookies

INGREDIENTS

For cookies:

2 3/4 cups all-purpose flour (or a gluten-free flour blend)
1 1/2 teaspoon cream of tartar
1 teaspoon baking soda
1/2 teaspoon salt
1 cup unsalted butter, softened
1 cup white sugar
1/2 cup light brown sugar
2 teaspoons vanilla
2 eggs

For topping:

1/4 cup white sugar
1 Tablespoon ground cinnamon
Optional: colored sprinkles

INSTRUCTIONS

1. Preheat oven to 400 degrees F. Line a baking sheet with parchment paper.
2. In a small bowl, mix together flour, cream of tartar, baking soda and salt.
3. In a large mixing bowl, cream butter and sugars for 2 minutes. Scrape down sides of the bowl, add vanilla and eggs, and beat again to combine.
4. Add dry ingredients to wet and mix just until combined. The dough will be thick and sticky.
5. For the topping, stir together 1/4 cup white sugar and 1 Tablespoon cinnamon in a small bowl. (Add colored sprinkles if desired.)
6. Roll cookie dough into small balls. Then roll the balls in the cinnamon-sugar mixture until each ball of dough is well coated. Place on parchment-lined baking sheet about 2 inches apart. Bake for 10-11 minutes. Let cookies cool on baking sheet for 5 minutes before transferring to a cookie drying rack to cool completely.