

Marie Saba

from my kitchen to yours

Snickerdoodles

Makes 34 cookies

Ingredients:

- 2 $\frac{3}{4}$ cup (385 g) all-purpose flour
- 1 $\frac{1}{2}$ teaspoon cream of tartar
- 1 teaspoon baking soda
- $\frac{3}{4}$ teaspoon Kosher salt
- 1 cup (226 g) unsalted butter, softened
- 1 cup (200 g) white granulated sugar
- $\frac{1}{2}$ cup (105 g) light brown sugar, packed
- 2 teaspoons vanilla
- 2 large eggs

For Rolling:

- $\frac{1}{4}$ cup (50 g) white granulated sugar
- 1 Tablespoon ground cinnamon



Instructions:

1. In a medium bowl, whisk together flour, cream of tartar, baking soda and salt. Set aside.
2. Using a stand mixer or electric beaters, cream butter and sugars until fluffy, about 2 to 3 minutes, scraping down sides as needed. Add eggs and vanilla and beat again for 2 minutes more, scraping down sides as needed.
3. Add dry ingredients and beat to combine. Cover dough with plastic wrap and chill for 20 to 30 minutes. In a small bowl, stir together sugar and cinnamon for rolling.
4. Preheat oven to 400 F (204 F). Line a baking sheet with parchment paper. Using a cookie scoop, roll 1 Tablespoon portions of dough into smooth round balls. Then roll in cinnamon and sugar and place on a baking sheet about 2 inches apart. Bake for 9 to 11 minutes, until edges are golden and centers are set but still soft. Let cookies sit on baking sheet for 5 minutes; then transfer to a wire rack and finish cooling.

Notes:

- How to Store Cookies: Cool cookies completely. Store in an airtight container at room temp for up to 4 days. Add a slice of sandwich bread to the container to keep the cookies soft.

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