



# FIXATE RECIPES

## SNICKERDOODLES

Serves: 18 (1 cookie each)

GF VG

Total Time: 20 min.

Prep Time: 10 min.

Cooking Time: 10 min.

### FOR COOKIE DOUGH:

¾ cup light brown sugar  
½ cup unsalted organic grass-fed butter, softened  
1 large egg  
1 tsp. pure vanilla extract  
1⅓ cups gluten-free all-purpose flour  
(preferably Bob's Red Mill®  
All-Purpose Baking Flour, red label)  
1½ tsp. baking powder, gluten-free  
¼ tsp. sea salt (or Himalayan salt)

### FOR CINNAMON MIXTURE:

2 Tbsp. light brown sugar  
1½ tsp. ground cinnamon

**SPECIAL EQUIPMENT:** Parchment paper

1. Preheat oven to 400° F.
2. Line two baking sheets with parchment paper. Set aside.
3. To make dough, add brown sugar, butter, egg, and extract to a large bowl; cream with handheld mixer until well combined.
4. Add flour, baking powder, and salt; mix to combine.
5. To make cinnamon mixture, combine brown sugar and cinnamon in a shallow bowl.
6. Shape dough into 18 equal-sized balls (approximately 1 Tbsp. each); roll each ball in cinnamon mixture. Place a few inches apart on prepared baking sheets.
7. Bake for 8 to 10 minutes, or until set but not hard.
8. Transfer immediately to a cooling rack.

### Nutritional Information (per serving):

Calories:	126	Cholesterol:	26 mg	Fiber:	0 g
Total Fat:	5 g	Sodium:	68 mg	Sugars:	10 g
Saturated Fat:	3 g	Carbohydrates:	18 g	Protein:	1 g

THE ULTIMATE  
**FIX** Container Equivalents (per serving)  
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Recipes containing the **GF** icon are designed to be Gluten-Free and contain no gluten. If you are following a gluten-free diet, remember to check all labels to confirm your ingredients are 100% gluten-free, since foods are often processed at facilities that also process wheat and other grains.

Recipes containing the **VG** icon are designed to be Lacto-Ovo vegetarian and contain no poultry, meat, or fish. Please read product labels for each ingredient to ensure this to be the case.