



# SNICKERDOODLES

*These buttery snickerdoodles are thick and chewy—all without shortening! If desired, they are easily made dairy-free: replace the butter with ½ cup (105 g) refined coconut oil.*

## INGREDIENTS

- 1 ½ cups (180 g) all-purpose flour
- ½ tsp baking soda
- ¼ tsp cream of tartar
- ¼ tsp salt
- ½ cup (115 g) unsalted butter, softened
- ½ cup (100 g) granulated sugar
- ⅓ cup (67 g) brown sugar, packed
- 1 egg, room temperature
- ½ tsp vanilla extract

## TOPPING

- 2 Tbsp granulated sugar
- 2 tsp ground cinnamon

*High-altitude: Reduce brown sugar to ¼ cup.*

## DIRECTIONS

In a medium mixing bowl, combine flour, baking soda, cream of tartar, and salt. Set aside.

Using a handheld or stand mixer, cream the butter and sugars on medium speed until light and fluffy. Beat in egg and vanilla extract, scraping down the sides of the bowl as necessary.

With the mixer speed on low, gradually add flour mixture. Chill dough for at least 30 minutes, covered.

Preheat oven to 375° F.

In a small bowl, combine sugar and cinnamon.

Using a medium cookie scoop, roll dough into balls. Roll the balls in the cinnamon-sugar mixture and then place onto a cookie sheet lined with parchment paper. Bake for approximately 6 to 8 minutes. Leave on the sheets for a few minutes, then remove to cooling racks to cool completely.

*Makes approximately 2 dozen cookies.*

