**Sugar / Snickerdoodles**

***About 2 dozen***

* **½** cup unsalted butter, room temperature
* **½** cup granulated sugar
* **¼** cup light brown sugar
* **2** teaspoons vanilla extract
* **1** large egg
* **1 ½** cup all-purpose unbleached flour (I use King Arthur)
* **½** teaspoon sea salt
* **¼** teaspoon baking soda
* **½** cup turbinado, or coarse sugar (w/ cinnamon for snicks)
* **\*\*\* 1 tsp cinnamon + ¼ tsp cream of tarter for snickerdoodles**

1. Preheat oven to 375 degrees F. Line 2 large sheet pans with parchment paper.
2. Cream butter and sugars for 2 minutes and scrape sides of bowl.
3. Add vanilla. Beat for 1 minute. Scrape sides of bowl.
4. Add egg. Beat for 1 minute. Scrape sides of bowl.
5. Add flour, salt and baking soda. Beat 1 minute. Scrape sides of bowl and beat for another minute.
6. Place course sugar in small, shallow bowl. Using a small cookie/ice cream scoop (mine is 1 ½“ in diameter), scoop balls of dough and drop a few at a time in the course sugar and gently roll around. Place balls of dough on parchment, leaving about 1 ½“ space around each. My pans fit 12 cookies very comfortably.
7. Bake for 8 - 10 minute. (The tops don’t get much color, but the bottoms will be nicely golden.)

Adapted - <http://food52.com/recipes/3881-chewy-sugar-cookies-2>