



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 (3 ml) baking soda
- ¼ tsp (1 ml) cream of tartar
- ¼ tsp (1 ml) 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 (3 ml) vanilla extract

TOPPING

- 2 Tbsp (36 ml) granulated sugar
- 2 tsp (12 ml) 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. Cover and chill dough for at least 30 minutes and up to 3 days.

Preheat oven to 350° F (177° C). *High-altitude:* Increase temperature by 15–25° F (8–14° C) and reduce baking time as necessary.

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 8 to 10 minutes, or until cookies have begun to brown but are still soft in the center. Leave on the sheets for a few minutes, then remove to cooling racks to cool completely.

Makes approximately 2 dozen cookies.

