

Snickerdoodles



Ingredients:

Dry:

- 3 cups all-purpose flour (spooned and leveled)
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda
- 1 ½ teaspoons ground cinnamon
- ½ teaspoon salt

Wet:

- 1 cup (2 sticks) unsalted butter, softened
- 1 ½ cups granulated sugar
- 2 large eggs + 1 egg yolk, at room temperature
- 2 teaspoons pure vanilla extract
- Cinnamon-sugar coating: ½ cup granulated sugar
- 2 teaspoons ground cinnamon

Instructions:

1. Preheat oven to 375°F (190°C). Line two large baking sheets with parchment paper or silicone baking mats.
2. Make the dry ingredients: Whisk together flour, cream of tartar, baking soda, cinnamon, and salt in a medium bowl. Set aside.
3. Cream the butter and sugar: In a large bowl using a hand mixer or stand mixer fitted with a paddle attachment, beat the butter and granulated sugar together on high speed until light and fluffy, about 2-3 minutes. Scrape down the sides of the bowl.
4. Add the eggs and vanilla: Beat in the eggs and vanilla extract, one at a time, until fully incorporated.
5. Mix in the dry ingredients: Gradually add the dry ingredients to the wet ingredients, mixing on low speed until just combined. Don't overmix!
6. Shape the dough: Roll the dough into 1-inch balls and place them on the prepared baking sheets, leaving about 2 inches between them.
7. Roll in cinnamon-sugar: Combine the sugar and cinnamon in a small bowl. Roll each dough ball in the cinnamon-sugar mixture to coat completely.
8. Bake: Bake for 9-11 minutes, or until the edges are slightly golden brown.
9. Cool and enjoy: Let the cookies cool for a few minutes on the baking sheet before transferring them to a wire rack to cool completely. Then, dig in and enjoy your delicious homemade snickerdoodles!