Snickerdoodle Cookies

★★★★★

Soft and chewy Snickerdoodle Cookies! NO chill time, ready in minutes!

Course	Dessert
Cuisine	Dessert
Prep Time	15 minutes
Cook Time	12 minutes
Total Time	27 minutes
Servings	24
Calories	182kcal
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Ingredients

Cookies:

- 1 cup granulated sugar
- ½ cup light brown sugar
- 1 cup *salted* butter, softened to cool room temp see note
- 2 large eggs
- 2 teaspoons pure vanilla extract
- 2 ½ cups all purpose flour
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda
- ⅛ teaspoon salt increase to ¼ teaspoon if *not* using salted butter

Topping:

- ¼ cup granulated sugar
- 1-2 teaspoons ground cinnamon adjust based on how much cinnamon flavor you want

Instructions

Cookies:

1. Preheat oven to 350°F. Line two baking sheets with parchment paper (this will prevent the cookies from spreading too much) and set aside.
2. Using a hand mixer or stand mixer fitted with the paddle attachment, beat butter, granulated sugar and brown sugar until creamy and fluffy. Add eggs and vanilla and beat until combined, scraping the sides and bottom of the bowl as needed.
3. In a separate bowl, combine flour, cream of tartar, baking soda, and salt.
4. Add flour mixture to the butter mixture and beat until combined.

Topping:

1. Combine sugar and cinnamon in a large shallow bowl.

2. Scoop the cookie dough into scant 2-tablespoon portions (I use a cookie scoop) and roll each into a ball; the dough will be a bit sticky, but you should be able to work with it*. Carefully roll the balls around in the cinnamon sugar, spooning over the sugar until fully coated.
3. Place dough balls on prepared baking sheets and bake for 10-13 minutes, until the edges are set, but the centers are still slightly underbaked (they will firm up while cooling). Place the pans on wire racks to cool**. Note: I like to sprinkle the tops of the hot cookies with a little more cinnamon sugar right after they come out of the oven. This is completely optional. If you do so, use fresh cinnamon sugar, not the leftovers from coating the raw dough. I use about 1 tablespoon sugar mixed with ¼ teaspoon of cinnamon, just eyeball it.

Notes

Butter: In order to balance out the sweetness of these cookies, I prefer to use *salted* butter. That extra bit of salt running all throughout the dough creates a deliciously balanced flavor and keeps them from being overly sweet.

*If your dough is too sticky to scoop and roll into balls, your butter was likely too soft. Just pop the dough in the fridge for 30 minutes and it will be easier to work with.

**Allow baking sheets to cool COMPLETELY before baking another batch. Warm baking sheets will make the cookies spread too much. If your kitchen is really warm you can transfer the unused dough into the fridge while the first batch bakes. Note: The cooler the dough is, the less the cookies will spread.

Nutrition

Calories: 182kcal | Carbohydrates: 25g | Protein: 2g | Fat: 8g | Saturated Fat: 5g | Cholesterol: 38mg | Sodium: 134mg | Potassium: 70mg | Fiber: 1g | Sugar: 15g | Vitamin A: 260IU | Calcium: 12mg | Iron: 0.7mg

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