



THE SOFTEST SNICKERDOODLE COOKIES

These snickerdoodles are so incredibly soft, they practically melt in your mouth.

INGREDIENTS

Prep Time: 25 minutes

Cook Time: 17-20 minutes

Servings: 1 house

For the cookies:

1 cup unsalted butter, softened
to room temperature
1 1/4 cups white granulated
sugar
2 tablespoons light brown
sugar, packed
2 large eggs
2 teaspoons pure vanilla
extract
2 3/4 cup all purpose flour
1 teaspoon cream of tartar
1/2 teaspoon baking soda
1 teaspoon salt

For the cinnamon sugar:

6 tablespoons white granulated
sugar
2 1/2 tablespoons ground
cinnamon

DIRECTIONS

1. Preheat oven to 350 degrees.
2. In a medium sized bowl, cream the butter, white sugar, and brown sugar with an electric mixer. Add the eggs one at a time, and then add the vanilla Beat for another 2-3 minutes.
3. In a smaller bowl, sift together the flour, cream of tarter, baking soda, and salt. Gradually fold in the flour mixture with the creamed mixture.
4. In a small serving bowl, combine the sugar and cinnamon.
5. Cover the bowl of dough with saran wrap and refrigerate for 30 minutes. (This will help you cookies be light and fluffy rather than crispy and flat.)
6. Remove dough from refrigerator and roll dough into 1 1/2 inch balls. Roll each ball into the cinnamon and sugar mix so that each one is completely coated.
7. Place cookies on a baking sheet. Sprinkle some more of the cinnamon and sugar mix over the dough balls.
8. Using the back of a spoon, press very lightly on each dough ball to flatten them slightly.
9. Bake for approximately 10 minutes (Check at around 8 minutes to ensure they don't over-bake.) The edges should be golden.
10. Allow cookies to cool on baking sheet for 10 minutes. Transfer to a cooling rack. Enjoy!