

Snickerdoodles Recipe

Prep time	Cook time	Total time
45 minutes	10 minutes	55 minutes



Every time we make a batch of these cinnamon sugared cookies we fall in love all over again. Chilling the dough for 30 minutes or so is important, here. It's a little sticky so the chill helps make rolling the dough into balls and then into the cinnamon sugar easy.

Yield: 28 to 30 cookies

You Will Need

For the Cookies:

- 2 1/2 cups (350 grams) all-purpose flour (we use Gold Medal unbleached all-purpose flour)
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda
- 1/2 teaspoon kosher salt
- 16 tablespoons (226 grams or 2 sticks) unsalted butter, at room temperature
- 1 1/2 cups (300 grams) granulated sugar
- 1/2 teaspoon vanilla extract
- 2 large eggs, at room temperature

For the Coating:

- 1/4 cup (50 grams) granulated sugar
- 1 1/2 tablespoons ground cinnamon

Directions

Mix Dough: Sift or whisk flour, cream of tartar, baking soda and the salt together then set aside.

In a large bowl, using a handheld mixer on medium speed beat the butter, sugar and vanilla together until light and fluffy, 3 to 4 minutes. (Or, use a stand mixer fitted with the paddle attachment). Reduce speed to low. Add the eggs one at a time, beating well after each addition.

Scrape the sides and bottom of the bowl then add the flour mixture in three parts, just mixing until it disappears. Wrap with plastic wrap and chill dough at least 30 minutes or up to 3 days.



Make Coating: In a small bowl, mix the sugar and cinnamon together.

Bake Cookies: Preheat your oven to 400° F. Line two baking sheets with parchment paper or use silicon baking mats.

Shape heaping-tablespoon-sized mounds of cookie dough into balls. Roll in the cinnamon-sugar mixture and place 2 inches apart onto baking sheets. (A medium cookie scoop is helpful here).

Bake the cookies for 8 to 10 minutes, until the cookies have puffed a little and the tops look set. The cookies should be light golden. Cool on baking sheets for 5 minutes then transfer to a cooling rack to cool completely. (The cookies will fall a little as they cool).

Storing the Cookies: Baked and cooled cookies will keep, stored in an airtight container at room temperature for 2 to 3 days. Also, keep in mind that you can freeze this cookie dough. Line a baking sheet with parchment paper, scoop and roll individual dough balls and place onto the baking sheet (they can be close together), and then place in the freezer until hard, about 30 minutes. Transfer frozen dough balls to an airtight container or plastic bag.

Notes and Tips

We use kosher salt. If you don't have it on hand, keep this in mind: 1 teaspoon fine sea or table salt = about 1 1/4 teaspoons kosher salt.

Recipe adapted and inspired by [The Back in the Day Bakery Cookbook](#) (affiliate link), [Smitten Kitchen](#) and [Cooks Illustrated](#).

Recipe by Inspired Taste - Easy Recipes for Home Cooks at <http://www.inspiredtaste.net/25457/snickerdoodles-recipe/>