

S n i c k e r d o o d l e s

Yield: About 20 cookies

Snickerdoodles Ingredients:

2 $\frac{3}{4}$ cups all-purpose flour
1 teaspoon baking soda
 $\frac{1}{2}$ teaspoon Kosher salt
1 $\frac{1}{2}$ sticks unsalted butter at room temperature,
1 $\frac{1}{2}$ cups sugar, plus 3 tablespoons, divided
2 large eggs
2 teaspoons ground cinnamon



- Step 1:** Preheat oven to 350° F.
- Step 2:** Sift the flour, baking soda, and salt in a bowl.
- Step 3:** In the bowl of an electric mixer mixer, beat together the butter and sugar until light and fluffy, about 5 minutes. Add the eggs, one at a time, beating well after each addition. Scrape down the sides of the bowl.
- Step 4:** Add flour mixture and blend until smooth.
- Step 5:** Mix three tablespoons sugar with the cinnamon in a small bowl.
- Step 6:** Scoop small balls of dough and roll each ball by hand into a 2-inch ball. Roll the balls in the cinnamon sugar. Flatten the balls into $\frac{1}{2}$ -inch thick discs, placing them evenly on parchment-lined baking sheet pans.
- Step 7:** Bake until light brown, still moist in the center, about 12 minutes. Finish cooling cookies on a rack.