

Best Snickerdoodle Recipe

(very lightly modified from this recipe from Modern Honey:

<https://www.modernhoney.com/the-best-snickerdoodle-cookie-recipe/>)

Ingredients

- 1 cup Unsalted Butter (softened)
- 1 1/2 cups Sugar
- 2 large Eggs
- 2 teaspoons Vanilla
- 2 3/4 cup Flour
- 1 1/2 teaspoon Cream of Tartar
- 1/2 teaspoon Baking Soda
- 1 teaspoon Salt

Cinnamon-Sugar Mixture:

- 1/4 cup Sugar
- 1 1/2 Tablespoons Cinnamon (I recommend Chinese Cinnamon!)

Instructions

1. In a large mixing bowl, cream butter and sugar for 4-5 minutes until light and fluffy. Scrape the sides of the bowl and add the eggs and vanilla. Cream for 1-2 minutes longer.
2. Mix flour, cream of tartar, baking soda, and salt, then slowly add to butter mixture until just until combined.
3. In a small bowl, stir together sugar and cinnamon.
4. If time allows, wrap the dough and let refrigerate for 30-60 minutes.
5. Preheat oven to 350 degrees.
6. Roll dough into golf-ball sized balls until round and smooth. Roll in the cinnamon-sugar mixture and coat well.
7. Place on a parchment paper-lined baking sheet. Bake for 12-13 minutes until just set. (If uncertain of set, err on the side of baking longer, rather than shorter) Let cool for ten minutes on baking sheet before removing from the pan.