

The Best Snickerdoodle Cookie Recipe



The Best Snickerdoodle Cookie Recipe. Soft and Chewy Snickerdoodle Cookies. The popular cinnamon-sugar soft and chewy sugar cookie recipe. A recipe that has been in the family for over 30 years!

Course Dessert
Cuisine American
Keyword snickerdoodle cookies

Prep Time 15 minutes
Cook Time 10 minutes
Total Time 25 minutes

Servings 24

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

Instructions

- Preheat oven to 350 degrees.
- 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.
- Stir in flour, cream of tartar, baking soda, and salt, just until combined.
- In a small bowl, stir together sugar and cinnamon.
- If time allows, wrap the dough and let refrigerate for 20-30 minutes. Roll into small balls until round and smooth. Drop into the cinnamon-sugar mixture and coat

well. Using a spoon, coat for a second time, ensuring the cookie balls are completely covered. *To make flatter snickerdoodles, press down in the center of the ball before placing in the oven. This helps to keep them from puffing up in the middle. *

- Place on a parchment paper-lined baking sheet. Bake for 9-11 minutes. Let cool for several minutes on baking sheet before removing from the pan.

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- In a small bowl, stir together sugar and cinnamon.
- If time allows, wrap the dough and let refrigerate for 20-30 minutes. Roll into small balls until round and smooth. Dip into the cinnamon-sugar mix. Press and roll