

Snickerdoodles

I truly wish they were called something else but... here we are.

Notes

Don't think you can get away with not softening your butter or chilling your dough. You can't. I wish I could tell you how many cookies this recipe makes, but they never last long enough for me to count. Don't overbake!

Ingredients

- 1/3 cup brown sugar
- 1/3 cup white sugar
- 1/2 cup softened butter
- 1 large egg
- 1 tsp. vanilla
- 1 1/2 cups AP flour
- 1/4 tsp. baking soda
- 1/2 tsp. cream of tartar
- 1/4 tsp. salt

Coating

- 1/4 cups white sugar
- 1 tbsp. cinnamon

1. Preheat your oven to 350F and line a baking sheet with some parchment paper.
2. Grab a big bowl, combine wet ingredients, mix till smooth and pale.
3. Grab a different big bowl, combine dry ingredients, no clumps!
4. Add your dry ingredients to your wet ingredients, mix till just combined.
5. Scoop 1-2 tbsp of dough per cookie. Roll into balls, coat in cinnamon sugar, place on baking sheet, and fridge 'em for 30 minutes.
6. After dough is chilled, bake for 11-13 minutes. Remove from oven and let cool.
7. Eat.
8. Transcend.