

Snickerdoodles

Makes 7 Servings

Preparation: 10 minutes , Cook Time: about 9 minutes

Yield: 14 small/medium cookies

Cream of tartar gives the cookies lift, lightness, provides the classic snickerdoodles flavor, and it's key. Chill the dough before baking so your cookies back up thick and full.

1/2 cup unsalted butter, softened
1/2 cup granulated sugar
1/3 cup light brown sugar, packed
1 large egg or 2 tbsp sour cream/yogurt
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour

1/2 teaspoon baking soda
1/4 teaspoon cream of tartar
1/4 teaspoon salt, optional and to taste
2 tablespoons granulated sugar
1 teaspoon cinnamon

Preheat oven to 350F, line a baking sheet with a parchment paper.

In the bowl of a stand mixer fitted with the paddle attachment (or large mixing bowl and electric mixer) combine the butter, sugars, and beat on medium-high speed until creamed and well combined, about 3 minutes. Stop, scrape down the sides of the bowl, and add the egg, vanilla, and beat on medium-high speed until well combined, light and fluffy, about 3 minutes. Stop, scrape down the sides of the bowl, and add the flour, baking soda, cream of tartar, optional salt, and beat on low speed until just combined, about 1 minute.

Using a medium 2-inch cookie scoop or your hands, form approximately 14 equal-sized mounds of dough (2 heaping tablespoons each), roll into balls, and flatten slightly.

For Rolling - In a small bowl, combine 1/4 cup sugar and 2 tsp cinnamon; stir to combine.

Dredge each mound of dough through cinnamon-sugar.

Place dough mounds on baking sheet, spaced at least 2 inches apart

Bake for about 11 minutes, or until edges have set and tops are just set, even if slightly undercooked, pale, and glossy in the center; don't over bake for soft, pillowy cookies.

Cookies firm up as they cool.