



Snickerdoodles

Makes about thirty six cookies

- 1 cup (227 grams; 8 oz.) of unsalted very soft butter
- 1 1/2 (300 grams) cups white sugar
- 2 eggs at room temperature
- 1/2 tsp. vanilla extract
- 2 3/4 (350 grams) cups all-purpose flour
- 2 tsp. baking powder
- 1/2 a tsp. of salt
- 3 TBS sugar + 3 tsp. ground cinnamon for rolling the cookies

Heat your oven to 350°F (175 C).

Place the butter and sugar in a bowl and beat for about two minutes until you have a uniform cream. Add the eggs and vanilla and mix until incorporated.

Mix the flour, baking powder and salt in another bowl. Dump the dry ingredients into the butter and simply incorporate until it is all mixed. Do not overwork or overbeat the dough.

Mix the 3 TBS of sugar with the 3 tsp. of ground cinnamon in a small bowl and pour it onto a plate.

Form balls out of the dough the size of a walnut (or whatever size you prefer) and roll in the cinnamon sugar. Place the balls on a parchment paper lined baking sheet leaving at least an inch of space between them as they will spread a bit. Bake the cookies for about 14 minutes. At about 7 minutes rotate the baking sheet inside the oven so that the cookies bake evenly. Your cookies will be ready when they are lightly browned on the edges and puffed up.

Remove the baking sheet from the oven and place it on a cooling rack. The cookies will flatten as they cool down. They will keep for a week in an airtight container.

1 cookie - CALORIES 119.29; FAT 5.47 grs (sat 3.34; mono 1.43; poly 0.28); PROTEIN 1.39 grs ; FIBER 1.84 grs; CARBS 16.42 grs; CHOLESTEROL 23.90 mg; IRON 0.54 mg; SODIUM 57.42 mg; CALCIUM 25.61 mg