



THE  
LITTLE FRENCH BAKERY

## SNICKERDOODLES

3 cups flour

2 tsp cream of tartar

1 tsp baking soda

1/4 tsp salt

1 3/4 cup sugar (divided)

2 sticks (16 Tbsp) butter, unsalted at room temperature

5 tsp cinnamon (divided)

1 1/2 tsp vanilla extract

2 eggs

In a standing mixer bowl, or with a hand mixer beat the butter and 1 1/2 cups sugar until it's pale and fluffy, about 2 minutes, then add 2 tsp cinnamon and vanilla and beat about 1 minutes longer. Scrape side of bowl a few times to make sure all the butter is combined. Add the eggs and mix completely.

Add the dry ingredients and stir gently to combine. Don't overmix.

Refrigerate the dough while the oven is preheating.

Preheat your oven to 375 degrees F. Center the rack.

Roll the dough into walnut (1 TBSP) sized balls, and roll in the remaining sugar and cinnamon, which you've mixed together.

Set on a parchment-lined baking sheet about 2 inches apart. Bake for 10-12 minutes, or until golden brown. Move to a wire rack to cool, then store in an air tight container for up to three days.

Makes about 48 cookies. Adapted from Saveur, The New Comfort Food.

