



Long Livo

Perfectly Soft Chewy Snickerdoodle Cookies

15 min

Prep time

24

Servings

12 min

Cook time

Easy

Difficulty

27 min

Total time

American

Cuisine

Ingredients

Cookie Dough

- ☐ 1 cup unsalted butter, softened
- ☐ 1 cup brown sugar, packed
- ☐ 2 large eggs, room temperature
- ☐ 2 tsp vanilla extract
- ☐ 2 $\frac{3}{4}$ cups all-purpose flour

- ☐ 1 tsp cream of tartar

- ☐ $\frac{1}{2}$ tsp baking soda

- ☐ $\frac{1}{4}$ tsp salt

Cinnamon Sugar Coating

- ☐ $\frac{1}{4}$ cup granulated sugar

- ☐ 2 tsp ground cinnamon

Instructions

- 1 Preheat the oven to 350°F (175°C). Line baking sheets with parchment paper.
- 2 In a large bowl, cream the softened butter with brown sugar until light and fluffy, about 3 minutes.
- 3 Add eggs one at a time, beating well after each, then stir in vanilla.
- 4 In another bowl whisk flour, cream of tartar, baking soda, and salt. Gradually add to the butter mixture, mixing just until combined.
- 5 Cover the dough and chill for 30 minutes; this helps maintain shape.
- 6 Mix the granulated sugar and cinnamon together in a shallow dish.
- 7 Scoop rounded tablespoons of dough, roll into balls, then coat each generously in the cinnamon-sugar mixture.
- 8 Place balls on the prepared sheets about 2 inches apart. Bake for 10-12 minutes, until the edges are set but the centers still look soft.
- 9 Allow cookies to cool on the sheet for 5 minutes, then transfer to a wire rack to finish cooling.

Nutrition per serving

120 kcal

Calories

2 g

Protein

15 g

Carbs

6 g

Fat

Tips & notes

- For an extra chewy center, slightly under-bake and let residual heat finish the cooking.
- If you love extra cinnamon, add a pinch to the dough as well.
- These cookies freeze well; bake from frozen for a few extra minutes.