# Snickerdoodle Cookies:

## Ingredients:

**Cookie:**

8 ounces unsalted butter, softened, not melted
6 ounces sugar (or use Wears Market Vanilla Sugar)
6 ounces brown sugar (dark or light)
1 egg, room temp
1 egg yolk, room temp
2+ teaspoons Wears Market Vanilla Extract
14 ounces all purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
2 teaspoon cream of tartar (do not omit)
1/2 teaspoon salt
1/2 teaspoon ground cinnamon

**Sugar Mixture**

2 ounces Wears Market Vanilla Sugar
2 teaspoon cinnamon

## Instructions:

1. Line a baking sheet with parchment paper, preheat oven to 360 degrees.
2. Bring the butter and eggs to room temperature.
3. In a mixer with paddle attachment, mix the butter, sugar and brown sugar on medium speed until light and fluffy. About 1-2 minutes.
4. Add egg and egg yolk. Mix for 2-3 minutes until light and creamy.
5. Add the soda, powder, tartar, salt, cinnamon and extract. Mix for 1 minute.
6. Scrape the bowl and add the flour and mix on low just until combined.
7. Place the dough in the fridge for 30 minutes up to 12 hours.
8. Combine the sugar mixture in a separate bowl.
9. Use a scoop to make 2 tablespoon size balls, roll in the sugar mixture, place on baking sheet and bake for 12 min.
10. Yields about 20 cookies.