

Snickerdoodle Cookies

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>	<u>Half</u>
all-purpose flour	2 $\frac{3}{4}$ cups = 13 oz	sifted	1 $\frac{3}{8}$ cup = 6.5 oz
cream of tartar	2 tsp	(critical ingredient)	1 tsp
baking soda	1 tsp		$\frac{1}{2}$ tsp
salt	1 tsp		$\frac{1}{2}$ tsp
unsalted butter	1 cup = 8 oz	barely softened	$\frac{1}{2}$ cup = 1 stick
sugar	1 $\frac{1}{2}$ cups = 12 oz		1 $\frac{1}{4}$ cup = 6 oz
eggs	2 large	room temperature	1 egg
vanilla extract	2 tsp (or almond extract)		1 tsp
sugar	$\frac{1}{3}$ cup = 2.7 oz		$\frac{1}{4}$ cup approx.
cinnamon	2 TBLSP		1 TBLSP
salt	$\frac{1}{2}$ tsp		$\frac{1}{4}$ tsp
cardamom	$\frac{1}{4}$ tsp		$\frac{1}{8}$ tsp

- Preheat oven to 350° deg F.
- Into a medium bowl, sift the flour, then add & mix together cream of tartar, baking soda, and salt.
- In a large bowl, beat the butter with an electric mixer until creamy, then cream the sugar into the butter until light & fluffy, beating 4 minutes more. Add eggs and vanilla and mix well, another minute or so.
- Using a silicone spoon, add dry ingredients to wet ingredients, and stir until combined.
- In a small bowl, combine $\frac{1}{3}$ cup sugar and spices.
- Use a small cookie scoop to scoop out dough, roll the dough into a ball, and then roll the ball in the cinnamon sugar mixture to coat well.
- Place spiced dough balls 2 inches apart on a parchment paper lined cookie sheet.
- Bake for 9 to 10 minutes. Let sit on the cookie sheet for four additional minutes before removing to a wire rack to cool.

NOTES: To sift flour, pass it through a fine mesh sieve. The cookie texture is fine without sifting.