

# Snickerdoodle Cookies Recipe

★★★★★  
4.98 from 1804 votes

Super soft and full of cinnamon, these are our FAVORITE Snickerdoodle Cookies. They always get rave reviews!

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Prep Time  
10 mins

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Cook Time  
10 mins

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Total Time  
20 mins

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Course: Dessert    Cuisine: American    Servings: 36    Author: Lil' Luna

## Ingredients

### Snickerdoodle Dough

- 2  $\frac{3}{4}$  cups all-purpose flour
- 2 teaspoon cream of tartar
- 1 teaspoon baking soda
- $\frac{1}{2}$  teaspoon salt
- 1 cup unsalted butter, just softened
- 1  $\frac{1}{2}$  cups sugar
- 2 eggs
- 1 teaspoon vanilla extract

### Cinnamon Sugar Coating

- $\frac{1}{3}$  cup sugar
- 2 tablespoons cinnamon

## Instructions

1. Preheat oven to 350°F.
2. In a large bowl, mix together flour, cream of tartar, baking soda, and salt together. Set aside.
3. In a stand mixer, cream together butter (barely softened) and sugar. Add eggs and vanilla and blend well.
4. Add dry ingredients to wet ingredients and mix well.
5. In a small bowl, combine remaining  $\frac{1}{3}$  cup sugar and 2 tablespoons cinnamon.
6. Use a small cookie scoop to scoop out dough, roll into a ball and then roll into the

cinnamon sugar mixture- twice.

7. Place 2 inches apart on an ungreased cookie sheet.
8. Bake for 8 - 10 minutes. Let sit on the cookie sheet for a few additional minutes before removing to a wire rack to cool.

## Notes

Many Snickerdoodle recipes call for **CHILLING** the dough. Ours **DOES NOT**, but you can if you'd like. (Refer to the picture above for more notes).

**CHILLED.** The result is usually a thicker cookie, without as many cracks as are usually found on the tops of Snickerdoodles.

**CHILLED + FLATTENED.** This cookie was chilled, rolled into a ball, rolled into the cinnamon sugar mixture, then flattened a little bit with the bottom of a cup. If you like a more flat, chewy cookie, try this method.

**NOT CHILLED + NOT FLATTENED.** This is our classic recipe. No chilling, no flattening, and baked to perfection. This is how we prefer our cookies, but use the above methods if you like your cookies more thick (puffy) or flat.

## Nutrition

Serving: 1cookie | Calories: 125kcal | Carbohydrates: 18g | Protein: 1g | Fat: 5g | Saturated Fat: 3g | Polyunsaturated Fat: 0.3g | Monounsaturated Fat: 1g | Trans Fat: 0.2g | Cholesterol: 23mg | Sodium: 67mg | Potassium: 45mg | Fiber: 0.5g | Sugar: 10g | Vitamin A: 172IU | Vitamin C: 0.02mg | Calcium: 9mg | Iron: 1mg