

Snickerdoodles

INGREDIENTS

- 3/4 c [THM Baking Blend](#)
- 3/4 c [oat fiber](#)
- 1/2 tsp. baking soda
- 1/4 tsp [mineral salt](#)
- 1/2 tsp. cream of tartar
- 2 sticks butter (softened)
- 3/4 c. xes sweetener or THM [gentle sweet](#)
- 1 tsp [black strap molasses](#)
- 2 large eggs
- 1 tsp vanilla extract
- 2 Tbsp [sweet blend](#) mixed with 1/2 tsp cinnamon (for dusting)

DIRECTIONS

1. Preheat oven to 350° and line a baking sheet with parchment paper.
2. In a medium bowl, whisk together the baking blend, oat fiber, baking soda, cream of tartar, cinnamon, and salt.
3. In a large bowl, beat butter, gentle sweet, and molasses with a hand mixer until pale and fluffy, about 3 minutes.
4. Add eggs and vanilla and mix until just combined. Gradually add the dry mixture and mix on low until just combined.

5. Mix together sweet blend and cinnamon in a small bowl for dusting.
6. Divide dough into 1 1/2 inch balls. Roll each ball in cinnamon sugar and flatten slightly. Place on the parchment-lined baking sheet.
7. Bake for 10-12 minutes.