

Eggless Hand-Mixed Snickerdoodles

CHEF CULTURES LLC

Prep Time: 20 minutes • Bake Time: 8–10 minutes • Yield: 6 Cookies

Description

These soft and chewy snickerdoodle cookies are designed for hands-on classroom success using simple pantry ingredients and no electric mixer. Students learn the classic cookie creaming method by hand while exploring the role of cinnamon sugar, texture, and baking chemistry. The cookies bake with lightly crisp edges, soft centers, and the signature crackled cinnamon-sugar finish.

Ingredients (Per Student)

Cookie Dough

- 4 tablespoons unsalted butter, softened
- $\frac{1}{4}$ cup granulated sugar
- 1 tablespoon brown sugar
- 1 tablespoon plain yogurt
- $\frac{1}{2}$ teaspoon vanilla extract
- $\frac{1}{2}$ cup all-purpose flour
- $\frac{1}{4}$ teaspoon cream of tartar
- $\frac{1}{8}$ teaspoon baking soda
- Pinch fine sea salt

Cinnamon Sugar Coating

- 1 tablespoon granulated sugar
- $\frac{1}{2}$ teaspoon ground cinnamon

Directions

1. Preheat Oven

Preheat oven to 350°F. Line a sheet pan with parchment paper.

2. Cream Butter and Sugars

In a medium bowl, use a fork or spoon to mix softened butter, granulated sugar, and brown sugar until smooth and creamy.

3. Add Yogurt and Vanilla

Stir in yogurt and vanilla extract until fully combined.

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Soft, chewy, and rolled in cinnamon sugar.

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3 EASY STEPS

- MIX THE DOUGH**
Cream butter and sugars until smooth. Stir in yogurt and vanilla. Add flour, cream of tartar, baking soda, and salt. Mix gently until a soft dough forms. Do not overmix.
- ROLL IN CINNAMON SUGAR**
Divide dough into 6 equal portions. Roll into balls and coat evenly in cinnamon sugar.
- BAKE & COOL**
Place cookies on prepared sheet pan and lightly flatten tops. Bake 8–10 minutes until edges are lightly set and centers remain soft. Allow cookies to cool 3–5 minutes before serving.

CHEF RON'S NOTES

- Cream of tartar gives snickerdoodle cookies their signature tangy flavor and chewy texture.
- Dough should feel soft but not sticky. If dough feels too soft, add 1 teaspoon flour.
- Slightly underbaking helps keep the cookies tender and chewy. Roll dough gently and coat evenly in cinnamon sugar for the classic crackled appearance.

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4. Add Dry Ingredients

Add flour, cream of tartar, baking soda, and salt. Mix gently until a soft dough forms. Do not overmix.

5. Prepare Cinnamon Sugar

In a small bowl, combine granulated sugar and cinnamon.

6. Shape Cookies

Divide dough into 6 equal portions. Roll into balls and coat evenly in cinnamon sugar.

7. Bake

Place cookies on prepared sheet pan and lightly flatten tops. Bake 8–10 minutes until edges are lightly set and centers remain soft.

8. Cool

Allow cookies to cool 3–5 minutes before serving or transferring to cooling rack.

Chef Ron's Notes

Cream of tartar gives snickerdoodle cookies their signature tangy flavor and chewy texture. Dough should feel soft but not sticky. If dough feels too soft, add 1 teaspoon flour. Slightly underbaking helps keep the cookies tender and chewy.

Encourage students to roll dough gently and coat evenly in cinnamon sugar for the classic crackled appearance.

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