



12 Days of Christmas Cookies

Snickerdoodle Cookies

Makes: 24

Ingredients:

3 cups all-purpose flour
2 tsp cream of tartar
1 tsp baking soda
1 ½ tsp cinnamon
½ tsp salt
1 cup unsalted butter (softened to room temperature)
1 1/3 cup granulated sugar
1 large egg + 1 large egg yolk (room temperature)
2 tsp pure vanilla extract

Topping:

1/3 cup granulated sugar
1 tsp ground cinnamon



Directions:

1. Preheat oven to 375°. Line two large cookie sheets with parchment paper.
2. In a medium bowl, whisk together flour, cream of tartar, baking soda, cinnamon, and salt.
3. In a large bowl, beat the butter and granulated sugar together on high speed until smooth. Add the eggs and vanilla extract. Beat until combined. Slowly add the dry ingredients to the wet ingredients, continue mixing. Dough will be thick.
4. In a small bowl combine the granulated sugar and cinnamon for the topping. Roll cookie dough into balls. Next, roll the cookie dough balls in the topping mixture. Sprinkle extra cinnamon on top if desired.
5. Bake the cookies for 10 minutes. They will come out fluffy and soft. Use the back of a spoon to lightly flatten the cookies while they are still warm.



THE OHIO STATE UNIVERSITY
EXTENSION

OSU Extension Office - - Washington County
1115 Gilman Avenue, Marietta, OH 45750
740-376-7431