

SNICKERDOODLE COOKIES

BY ANNA GREENBERG

Ingredients

Cookie Dough:

ground cinnamon- 2tsp
softened butter- 1cup
vanilla extract- 2tsp
granulated sugar- 1cup
packed brown sugar- 1/3cup
eggs- 2
flour- 3 cups
baking powder- 4tsp
salt- 1/2tsp

Cinnamon Sugar Mixture:

granulated sugar- 1/4cup
cinnamon- 1tbsp

Preparation

1. In a large mixing bowl, whip the butter with vanilla until light and fluffy
2. Add both sugars, mix well
3. Add eggs
4. Sift in the flour, baking powder, cinnamon, and salt. Fold in the dry ingredients and make sure not to over-mix
5. Cover with plastic wrap and chill in fridge for at least 30min
6. Preheat oven to 375°F (190°)
7. In a small bowl, make the cinnamon sugar mixture by just combining both ingredients
8. Using a spoon and your hands, roll dough into a small ball and dip it into the mixture, covering the dough completely
9. Place cookie dough on parchment paper-lined baking sheet and bake for 10-12 minutes
10. Allow cookies to cool for about 10 minutes after baking and enjoy!!