

## Snickerdoodles

Preheat the oven to 350°F

### Mise en place:

1: In a medium bowl, whisk together the following then set aside:

12 ounces (approx 2  $\frac{2}{3}$  cups) unbleached all-purpose flour  
1 tsp baking soda  
 $\frac{1}{2}$  tsp table salt  
2 tsp cream of tartar

2: Prepare cinnamon mixture in which to roll cookies, then set aside:

$\frac{1}{4}$  cup granulated sugar  
2 Tbs ground cinnamon

### Method:

In a bowl of a stand mixer, cream together the following until light and fluffy, approximately 3 minutes, using the paddle attachment:

$\frac{1}{2}$  lb (1 cup, or 2 sticks) unsalted butter, at room temperature (stick barely bends)  
1  $\frac{1}{2}$  cups granulated sugar

Scrape the bowl with a rubber spatula and beat in:

2 large eggs, incorporating them one at a time

Beat the mixture for 2 minutes, scraping a couple of times.

Turn the mixer to the low speed, and add the dry ingredients a little at a time just until incorporated (do not overbeat or the cookies will toughen).

Drop the dough by rounded tablespoons (I use a medium-small disher), one at a time into the cinnamon-sugar mixture, rolling around to coat on all sides, then place onto a cookie sheet lightly greased with unsalted butter. Space about 7-8 cm apart.

Bake until golden brown on the edges yet slightly soft in the center, 15-18 minutes. Cool on the cookie sheet 1-2 min before removing to cooling rack.

These cookies can be stored in an airtight container for 2-3 days (if they last!) or frozen, baked, for a month. Makes 36-42 cookies.