



# Snickerdoodle Cookies

Made with traditional flavors and gluten-free ingredients, these cookies will disappear before your eyes at any gathering you bring them to. Made with our [All-Purpose Flour Artisan Blend](#). Original recipe by Pam Jordan at [I'm a Celiac](#).

**Yield:** 3 dozen cookies

## Ingredients

### FOR THE TOPPING

- ⅓ cup white sugar
- 2 teaspoons ground cinnamon

### FOR THE COOKIE DOUGH

- 2¾ cups (385 g) [Pamela's All-Purpose Flour Artisan Blend](#)
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda
- 1 tablespoon ground cinnamon
- ½ teaspoon salt
- 1 cup shortening
- 1½ cups white sugar
- 2 eggs, large
- 1 teaspoon vanilla

## Directions

Preheat oven to 375° with rack in center of oven. Line a baking sheet with parchment paper.

TO MAKE THE TOPPING: In a small bowl, mix together sugar and cinnamon; set aside.

TO MAKE THE COOKIE DOUGH: In a medium bowl, mix together All-Purpose Flour Artisan Blend, cream of tartar, baking soda, cinnamon, and salt, and set aside. In the bowl of a stand mixer with paddle attachment, beat shortening and sugar together until fluffy. Add eggs one at a time, beating until creamy. Add flour mixture and mix until well combined.

TO MAKE THE COOKIES: Roll dough into 1½-inch balls, roll each ball in topping mix, and place on baking sheet, spacing balls two inches apart.

One baking sheet at a time, bake cookies for 11 to 14 minutes, until centers are puffed up, surface is cracking, and cookies are still a light color, not browned. They will collapse when removed from the oven, and the spaces between cracks may look uncooked. Set baking pan on a wire rack; remove cookies from pan when cool enough to handle.