



Snickerdoodles

Snickerdoodles are characterized by the cinnamon sugar that they are rolled in – adults and kids love them! Made with our [All-Purpose Flour Artisan Blend](#).

Yield: about three dozen 3" cookies

Ingredients

Cookie Dough:

- 2 ½ cups [Pamela's Artisan Flour Blend](#)
- 2 tsp cream of tartar
- 1 tsp baking soda
- 1 TBSP cinnamon
- ½ tsp salt
- ½ cup butter, softened
- ½ cup shortening
- 1 ¾ cup sugar
- 2 eggs plus 1 yolk, large

Topping:

- ⅓ cup sugar
- 2 tsp cinnamon

Directions

Pre-heat oven to 375°. Blend Flour Mix with other dry ingredients and set aside. In a bowl of a stand mixer, combine butter with shortening, add sugar and beat until fluffy. Add eggs and egg yolk one at a time, beating until creamy.

Add the dry ingredients and mix until well combined. Scoop out cookies, form into 1" balls and roll in the topping mix. Place on parchment covered cookie sheet with some space between for spreading.

Bake one cookie sheet at a time, 8 to 10 minutes depending on cookie size, until center is puffed up and cracking. The cookies will collapse when removed from the oven. The middles, between cracks may look uncooked. These cookies will be light color, not browned.

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