SINCE 1988

## Snickerdoodles

Use our Vanilla Cake Mix to make these simple cookies.

Yield: 24 cookies

## Ingredients

- 1 bag Pamela's Vanilla Cake Mix
- 1 tsp cinnamon
- $1 \frac{1}{2}$ tsp cream of Tartar
- $1 / 4$ tsp baking soda
- $1 / 2$ cup unsalted butter, soft
- 1⁄3 cup water plus 1 TBSP
- 1 egg, large (For egg free: increase water to $1 / 2$ cup)

Topping

- ¼ cup sugar
- 1 TBSP cinnamon


## Directions

Preheat oven to $350^{\circ}$.
Use stand mixer to soften butter. In a separate bowl, whisk together cake mix, cream of Tartar, and 1 tsp cinnamon. Add dry ingredients, egg and water to butter and mix for one full minute or until dough comes together. Scoop out l" balls onto parchment covered cookie sheet, leaving room for cookies to spread. Sprinkle sugar cinnamon mixture over tops of cookies and gently flatten. Bake for 12 to 15 minutes. Edges should just start to brown.

Chef note: due to the salt ratio in the mix for making a cake, use UNSALTED butter when making cookies so they won't be too salty.
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