

Finals Study Break: Cookies with Klara

Monday, December 7, 2020, 7pm

Musselman Library Virtual Event

Snickerdoodles

Recipe from Sally's Baking Addiction: <https://sallysbakingaddiction.com/soft-thick-snickerdoodles-in-20-minutes/>

- **Yield:** approximately 24 cookies

Ingredients

- 3 cups (375g) **all-purpose flour** ([spoon & leveled](#))
- 2 teaspoons **cream of tartar***
- 1 teaspoon **baking soda**
- 1 and 1/2 teaspoons ground **cinnamon**
- 1/2 teaspoon **salt**
- 1 cup (2 sticks or 230g) **unsalted butter**, softened to [room temperature](#)*
- 1 and 1/3 cup (267g) **granulated sugar**
- 1 large **egg** + 1 large **egg yolk***, at **room temperature**
- 2 teaspoons **pure vanilla extract**
- **Optional extra spices:**
 - 1/2 to 1 teaspoon ground **ginger**
 - 1/4 teaspoon ground **nutmeg**
 - 1/4 teaspoon ground **allspice**

Topping

- 1/3 cup (70g) **granulated sugar**
- 1 teaspoon **ground cinnamon**

Tools

- 1-2 **baking sheets**
- **Optional, but helpful:** parchment paper or silicone baking mats
- Bowls: at least **one large bowl**, **one medium bowl**, and **one small bowl** (for the topping)
- **Whisk**
- **Spatula** or **wooden spoons**
- **Measuring cups** and **spoons**
- Stand mixer **or** hand-held mixer (or some very strong arms!)
- **Optional, but helpful:** kitchen scale, to weigh the ingredients

Instructions

1. Preheat oven to 375°F (190°C). Line two large cookie sheets with parchment paper or silicone baking mats. Set aside.
2. **Make the topping:** Combine the granulated sugar and cinnamon together in a small bowl.
3. **Make the cookies:** Whisk together the flour, cream of tartar, baking soda, cinnamon, and salt together in a medium bowl.
4. In a large bowl using a hand mixer or stand mixer fitted with a paddle attachment, beat the butter and granulated sugar together on high speed until smooth and creamy, about 2 minutes. Add the egg, egg yolk, and vanilla extract. Beat on medium-high speed until

combined. Scrape down the sides and up the bottom of the bowl with a rubber spatula as needed. With the mixer running on low speed, slowly add the dry ingredients to the wet ingredients in 3 different parts. The dough will be thick.

5. Roll cookie dough into balls, about 1.5 Tablespoons of cookie dough each. Roll the dough balls in cinnamon-sugar topping. Sprinkle extra cinnamon-sugar on top if desired. Arrange 3 inches apart on the baking sheets (about 12 cookies per sheet).
6. Bake cookies for 10 minutes. The cookies will be very puffy and soft. Allow cookies to cool on the baking sheet for 5-10 minutes and transfer to a wire rack to cool completely.
7. Cookies remain soft & fresh for 7 days in an airtight container at room temperature.

Notes

1. **Make Ahead Instructions:** There are a few options here! First, you can prepare the cookie dough and chill it in the refrigerator for up to 3 days. Make sure that you let it come to room temperature before rolling and baking the cookies. You can also freeze the cookie dough balls. Roll the dough into balls then freeze the balls for up to 2-3 months. You can freeze the cookie dough balls with the cinnamon sugar coating or without, but I recommend freezing without the topping. When you are ready to bake, remove the balls from the freezer, let sit for 30 minutes, pre-heat the oven, then roll into topping. You can also freeze the baked cookies for up to 3 months. Thaw overnight in the refrigerator before serving.
2. **Cream of Tartar:** Cream of tartar is generally required for this recipe (for flavor and leavening), but I've heard lemon juice can be used as a substitute. Try 1-2 tsp of lemon juice.
3. **Extra Egg Yolk:** To bring this dough together so it isn't quite as crumbly use 1 large egg, plus 1 extra large egg yolk. I've been doing this recently and the snickerdoodles taste even softer, moister, and richer.
4. **Room Temperature Ingredients:** Set the butter and the eggs out 1 hour before beginning. This will allow better mixing, but also will make it easier to cream the butter and the sugar.