

Helergon Kitchen

Perfectly Soft and Chewy Snickerdoodle Cookies

15 min Prep time	**12 min** Cook time	**27 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cookie Dough

- [ ] 1 cup unsalted butter, softened
- [ ] 1 1/2 cups brown sugar, packed
- [ ] 2 large eggs
- [ ] 2 teaspoons vanilla extract
- [ ] 2 3/4 cups all-purpose flour
- [ ] 2 teaspoons cream of tartar
- [ ] 1 teaspoon baking soda
- [ ] 1/2 teaspoon salt

Cinnamon-Sugar Coating

- [ ] 1/4 cup granulated sugar
- [ ] 2 teaspoons ground cinnamon

Instructions

1. Preheat the oven to 350°F (175°C) and line two baking sheets with parchment.
2. In a large bowl, cream together the butter and brown sugar until light and fluffy, about 3-4 minutes.
3. Add the eggs one at a time, then stir in the vanilla extract; mix just until combined.
4. In a separate bowl whisk flour, cream of tartar, baking soda, and salt; gradually add to the wet mixture, stirring gently.
5. Combine the granulated sugar and cinnamon in a shallow bowl. Scoop rounded tablespoons of dough, roll in the cinnamon-sugar, and place on the prepared sheets.
6. Bake for 10-12 minutes, until the edges are set but the centers still look soft. Let cool on the sheet for 2 minutes, then transfer to a wire rack.

Nutrition per serving

180 kcal	2 g	26 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels too sticky, chill for 15 minutes before shaping.
- For a deeper flavor, add a pinch of nutmeg to the coating.
- The cookies will continue to set as they cool; don’t over-bake.