

# Classic Snickerdoodle Cookies

Classic snickerdoodles with cream of tartar for that signature tangy flavor. Soft, chewy cookies rolled in cinnamon sugar. Perfect every time!

15 min

PREP

10 min

COOK

25 min

TOTAL

8

SERVINGS

Easy

DIFFICULTY

Classic Snickerdoodle Cookies

## Ingredients

- 1 cup unsalted butter
- 1 cup granulated sugar
- 2 egg
- 2 cup flour
- 1 tsp cream of tartar
- 1 tsp baking soda
- 2 tsp vanilla extract

## Instructions

### 1 Prepare for baking

Preheat oven to 375°F (190°C). Line two baking sheets with parchment paper.

### 2 Make cookie dough

Beat 1 cup softened butter in a large bowl with an electric mixer until smooth and creamy, about 1 minute. Add 1 cup sugar and beat for 3-4 minutes until mixture is light and fluffy.

### 3 Beat in 2 eggs one at a time, mixing well after each addition until fully incorporated.

### 4 Whisk together 2 cups flour, 1 teaspoon cream of tartar, 1 teaspoon baking soda, and salt in a separate bowl. Add dry ingredients to butter mixture and mix just until combined - don't overmix.

### 5 Prepare coating

Mix 2 teaspoons ground cinnamon with remaining sugar in a small bowl until evenly combined.

### 6 Shape cookies

Roll dough into 1½-inch balls using your hands or a cookie scoop. Roll each ball in cinnamon sugar mixture until completely coated.

### 7 Bake

Place dough balls 2 inches apart on prepared baking sheets. Bake for 8-10 minutes until edges are set and lightly golden but centers still look slightly underbaked.

### 8 Cool cookies on baking sheet for 5 minutes, then transfer to a wire rack to cool completely before serving.

## Tips

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Use room temperature butter that gives slightly when pressed but isn't melted - this is crucial for proper creaming and texture.

Cream the butter and sugar for at least 3-4 minutes until the mixture is noticeably lighter in color and fluffy - this incorporates air for tender cookies.

Chill the dough for at least 2 hours before rolling and baking - this prevents excessive spreading and ensures the perfect chewy texture.

Use a cookie scoop or scale to portion the dough for uniform cookies that bake evenly and look professional.

Don't overbake - remove cookies when edges are set but centers still look slightly soft, as they'll continue cooking on the hot pan.

Roll the dough balls in cinnamon sugar just before baking, not in advance, to prevent the coating from dissolving into the dough.

Space cookies at least 2 inches apart on the baking sheet as they will spread during baking.

Let cookies cool on the baking sheet for 5 minutes before transferring to prevent breaking while they're still soft.