

Treasure Barrel

Perfectly Soft and Chewy Snickerdoodle Cookies

15 min Prep time	**20 min** Cook time	**35 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Dry Ingredients

- [ ] 2 ½ cups all-purpose flour
- [ ] 1 ½ tsp cream of tartar
- [ ] ½ tsp baking soda
- [ ] ¼ tsp salt

Wet Ingredients

- [ ] 1 ¼ cups unsalted butter, softened
- [ ] 1 ½ cups granulated sugar
- [ ] 2 large eggs
- [ ] 2 tsp vanilla extract

For Rolling

- [ ] ¼ cup granulated sugar
- [ ] 2 tsp ground cinnamon

Instructions

1. In a medium bowl whisk together flour, cream of tartar, baking soda, and salt; set aside.
2. In a large bowl, cream the softened butter with 1 ½ cups sugar until light and fluffy, about 2-3 minutes.
3. Add eggs one at a time, beating well after each, then stir in vanilla.
4. Gradually mix the dry ingredients into the wet until just combined; avoid over-mixing.
5. Combine the cinnamon and ¼ cup sugar in a shallow dish.
6. Cover the dough, chill for 15-20 minutes.
7. Preheat oven to 350°F (175°C). Scoop tablespoonfuls, roll into balls, then coat generously in the cinnamon-sugar mixture.
8. Place on parchment-lined baking sheets, spacing 2 inches apart; bake 10-12 minutes until edges are lightly golden.
9. Allow cookies to cool on the sheet for 2 minutes, then transfer to a wire rack.

Nutrition per serving

150 kcal	2 g	20 g	7 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a crispier edge, bake an extra minute.
- For a deeper flavor, let the dough rest overnight in the refrigerator.
- Dust with a little extra cinnamon sugar just before serving for added sparkle.