



## Deb's Snickerdoodles

Adapted from Martha Stewart, as seen on [Smitten Kitchen](#)

BAH Note: I suggest that you make the dough the night before you want to bake the cookies. Yes, it's a pain to remember to plan these things but this dough will not go from bowl to oven with a good long time out in the Fridigaire. If you don't have that kind of time, give it at least an hour or two in the fridge before rolling and baking.

- 2 3/4 cup all purpose flour
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 2 sticks butter, at room temperature
- 1 3/4 cups sugar
- 2 tablespoons ground cinnamon
- 2 large eggs

Whisk together the flour, cream of tartar, baking soda, and salt in a medium bowl and set aside. In the work bowl of a stand mixer fitted with the paddle attachment, beat the butter and 1 1/2 cups sugar until light and fluffy, approximately 2 minutes.

Add the eggs and beat until thoroughly combined, scraping down the sides of the bowl as necessary. Add the flour mixture and mix until thoroughly combined. Cover the top of the bowl and refrigerate overnight.

15 minutes before you are ready to bake, heat the oven to 400 degrees and line a sheet pan with parchment. Mix the remaining 1/4 cup sugar with the ground cinnamon in a small bowl. Using a small icecream disher, scoop out two tablespoons of dough for each cookie, roll the dough into a ball which is then rolled in the cinnamon sugar, and place about two inches apart on the baking sheet.

Bake for approximately 10 minutes, or until the center is just set and starting to crack. Cool on the sheet pan for 5 minutes before transferring to a rack to cool completely.

Leftovers, if there are such things, can be stored in an airtight container.