

Snickerdoodling

Snickerdoodles are soft, sugar cookies which are crispy on the outside and soft and chewy on the inside and dusted with cinnamon.

No one is sure where the name snicker doodle came from, some saying it's German, some saying Dutch. Others say it's just a whimsical name from the New England region but what is certain is that you can't say snicker doodle without smiling. What a fantastic name for a treat.

If you have never made biscuits or cookies before, these are a great way to start as the recipe and method is very simple, but if you have, it's good to remember that the dough/batter for snicker doodles is wetter than with other biscuits so don't panic.

This recipe makes around 20 cookies.

Ingredients:

- 250 g butter (room temperature)
- 300 g sugar
- 2 medium eggs
- 300 g flour
- 3 tsp cream of tartar
- 1 tsp baking powder
- $\frac{1}{2}$ tsp salt

For the sugar and cinnamon mixture to dust:

- 100 g sugar
- 10 g cinnamon

Method

Combine room temperature butter, sugar, and eggs in a bowl and mix well. Stir in flour, cream of tartar, baking soda, and salt and mix together, although do not overwork the mixture.

Refrigerate dough for an hour to chill and let the baking powder do its job.

Meanwhile mix together cinnamon and sugar in a bowl and set aside.

The mix is quite wet, so you will need to use a spoon to drop small amounts into the cinnamon and sugar mixture and move it around to make sure it's well covered.

Place on a greased baking sheet and bake for 10 to 12 minutes. (keep an eye on these as they can go from uncooked to cooked in less than a minute.)