

Snickerdoo Cookies

A classic American cookie that have a crisp cinnamon crust on the outside and are soft in the middle.

Recipe taken from www.goodFOOD.com

Prep Time: 20 minutes

Cook Time: 12 minutes

Total Time: 32 minutes

Makes: 32 biscuits



Ingredients

- 200g butter (Nuttelex)
- 150g caster sugar
- 50g brown sugar
- 2 teaspoons of vanilla paste
- 300g plain flour
- 1 ½ teaspoons of cream of tartar
- 1 teaspoon bicarb of soda
- 3 tablespoons of milk (plant based)
- ¼ teaspoon salt

Topping

- 3 tablespoons caster sugar
- 1 tablespoon ground cinnamon

Equipment

- Large bowl
- Wooden spoon
- Oven trays, baking paper
- Spatula
- Tablespoon
- Measuring spoons and cups
- Scales
- Plate
- Beaters

Instructions

1. Heat the oven to 200C, and line a baking tray with baking paper. Beat the butter and both sugars in a large bowl using beaters for 2 mins.
2. Add the vanilla and beat again. Add the flour, cream of tartar, bicarbonate of soda and salt, and mix until just combined. Stir in the milk to loosen the mixture.
3. For the topping, combine the sugar and cinnamon on a plate. Roll a tablespoon of the dough into a ball roll in the cinnamon-sugar mixture. Place on the prepared tray and press it down lightly. Repeat, spacing the balls about 5cm apart. Should make around 30 cookies
4. Bake for 10-12 mins until golden. cool on the tray for 5 mins, then transfer to a rack and leave to cool completely.

