
What Geeks Eat...

Snickerdoodles

Makes 48 cookies

3 cups all purpose flour
½ teaspoon baking soda
½ teaspoon cream of tartar
½ teaspoon salt
2 cups sugar
2 sticks butter (room temp)
2 eggs
2 teaspoons vanilla
½ cup sugar
2 teaspoon cinnamon

Using a mixer cream the butter. Add the sugar and mix together well. Add the eggs and vanilla and mix until light and fluffy. Sift together the flour, baking soda, cream of tartar, and salt. Add it the butter and egg mixture and mix until well combined. Refrigerate the dough for at least 3 hours, over night is better.

You can refrigerate it in the bowl and use a cookie scoop to dole it out or you can pile the dough onto a large sheet of saran wrap and create an oblong of dough that is 12" long, 4" wide, and 3" tall. This method allows you to slice the dough into chunks for the cookie portions. I prefer the slicing method.

After the requisite chilling period preheat the oven to 375°. Take the chilled dough oblong and cut 1 inch slices that you then cut into 8 chunks. Roll the chunks lightly in your hands to take the sharp edges off. Put the ½ cup sugar and 2 teaspoons cinnamon in a quart galss jar and shake to combine. Drop 4 chunks into the jar, put the lid on and shake to coat well with the sugar. Remove the chunks from the jar and place on a parchment or silpat covered cookie sheet. Repeat until your sheet is full and then bake for 8 minutes or until golden brown. Remove from the oven and let them rest for 5 minutes or so before you move them to a cooling rack.

Repeat the chunking, coating with sugar, baking routine until they're all baked.

