



## Snickerdoodle Cookies

Sarah's Servings: 16 Sarah's skill: Easy Baking time: 8 mins

### Ingredients

125g Soft unsalted butter  
75g Caster sugar  
50g Light brown sugar  
1 Large egg  
200g Plain flour  
1 tsp Cream of tartar  
1/2 tsp Bicarbonate of soda  
2 tsp Ground cinnamon

### Cinnamon sugar

2 Tbsp Caster sugar  
1 Tbsp Ground cinnamon

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### Method

- Pre-heat the oven to 200 degrees centigrade (180 fan) and line two baking trays with baking parchment.
- In the bowl of a stand mixer add the butter, caster sugar and soft light brown sugar.
- Beat until light and fluffy.
- Add the egg and mix until fully incorporated.
- Then add the flour, cream of tartar, bicarbonate of soda and ground cinnamon.
- Mix again until you have a smooth but soft dough.
- In a small bowl place the sugar and cinnamon and mix.
- Roll into 16 balls, then roll in the cinnamon sugar until fully coated.
- Flatten them slightly then bake on the pre-prepared baking trays for 8 minutes.
- Leave to cool on a baking rack before serving.