

Snickerdoodles (Small Batch)



I can eat cookies like nobody's business.

All day.

Every day.

Not exactly healthy though, right?

Okay, my solution is to make small batches so even if I might be tempted to go all "Cookie Monster" on the batch then I can't do too much damage.

This batch makes just over a dozen small to medium cookies and only takes about 20 minutes from start to finish. (Another bonus of making small batches - no waiting in between baking, they all fit on one cookie sheet!)



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Ingredients

Cookies

2 Tbsp butter, room temp
3 Tbsp sugar
1 egg yolk
1/2 tsp vanilla
1/4 cup to 1/2 cup of flour
1/4 tsp baking soda
1/4 tsp cream of tartar

Topping

1/2 Tbsp sugar
1/8 tsp cinnamon

Directions

Preheat oven to 350. Line a cookie sheet with parchment paper, set aside.

In a mixing bowl, cream butter and sugar until fluffy. Beat in egg yolk and vanilla.

In a separate small bowl, whisk together 1/4 cup flour, baking soda, and cream of tartar. Stir the dry ingredients into the wet ingredients. If dough is still quite sticky then stir in a bit more flour, a tablespoon at a time, until desired consistency is reached. (I ended up using 1/4 cup plus 2 Tbsp for mine)

In a small bowl, stir together 1/2 Tbsp sugar and cinnamon, set aside.



Using a small cookie scoop (about 1 Tbsp), scoop out dough onto prepared cookie sheet. Take each ball and roll it in the cinnamon sugar and place back on the cookie sheet about 2 inches apart.



Bake at 350 until bottoms are lightly browned, about 8 minutes.
Remove from oven and let cool about 5 minutes on cookie sheet before moving to wire rack to cool completely.



Mmmm....snickerdoodles!



You can, of course, use a bigger cookie scoop and get less (but bigger) cookies. You may just have to add a minute or two to your cooking time. That photo above is the entire batch - minus about 3 that didn't make it past the taste testing phase.

These are soft and chewy and just cinnamon-y enough.

<http://joandsue.blogspot.ca/search/label/single%20serving?updated-max=2015-01-01T15:11:00-08:00&max-results=20&start=12&by-date=false>