

## **Snickerdoodles**

Makes 10 cookies (using small cookie scoop)

4 tablespoons (1/2 stick) unsalted butter

1/3 cup sugar

1/4 teaspoon vanilla extract

2 tablespoons egg beaters

3/4 cup All-Purpose Flour

1/4 teaspoon baking powder

Pinch of baking soda

1/8 teaspoon salt

cinnamon sugar for dredging (1T sugar and 1t cinnamon)

Preheat the oven to 375°F. Lightly grease two baking sheets, or line with parchment.

In a large bowl, cream together the butter and sugar until light and fluffy, about 4 minutes.

Add vanilla, egg, flour, baking powder, baking soda, and salt and mix at low to medium speed until the mixture is evenly moistened, scraping the sides and bottom of the bowl.

Place the cinnamon sugar in a shallow bowl.

Scoop the dough by tablespoonfuls (or a small cookie scoop) into the cinnamon sugar, rolling them in the bowl coat.

Place on the parchment paper lined baking sheets, leaving 2" between them.

Using a flat-bottomed glass or ramekin, flatten the cookies to about 1/4" thick.

Bake for 10 to 12 minutes — 10 minutes for softer cookies, 12 minutes for crunchier.

The edges of the cookies will just barely begin to brown.

Remove from the oven and cool on the pan for 5 minutes, before transferring to a rack to finish cooling completely.