

Snickerdoodles

Makes 8 cookies

$\frac{3}{4}$ cup All-Purpose Flour
 $\frac{1}{4}$ teaspoon baking powder
Pinch of baking soda
 $\frac{1}{8}$ teaspoon salt
4 tablespoons ($\frac{1}{2}$ stick) unsalted butter
 $\frac{1}{3}$ cup sugar
 $\frac{1}{4}$ teaspoon vanilla extract
2 tablespoons egg beaters
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 medium bowl, whisk together the flour, baking powder, baking soda, and salt. Set aside.

In a large bowl, cream together the butter and sugar until light and fluffy.
Beat in the vanilla and the egg; scrape the sides and bottom of the bowl.
Add the flour mixture, and mix at low to medium speed until the mixture is evenly moistened.
Place the cinnamon sugar in a shallow bowl.

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

Place on the prepared baking sheets, leaving 2" between them.
Using a flat-bottomed glass, flatten the cookies to about $\frac{1}{4}$ " 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.