



Sarah's Classic Snickerdoodle Cookies are a burst of cinnamon flavor with crispy edges and a chewy, soft center.  
Sarah Nasello / The Forum

## Classic Snickerdoodle Cookies

*Makes: About 4 dozen cookies (1 ½-inch balls), or 6 dozen smaller cookies (1-inch balls)*

### **Ingredients:**

½ cup (1 stick) unsalted butter, room temperature  
½ cup shortening (Crisco), room temperature  
1 ½ cups sugar  
2 eggs, room temperature  
1 teaspoon pure vanilla extract  
2 ¾ cups all-purpose flour  
2 teaspoons cream of tartar  
1 teaspoon baking soda  
1 teaspoon ground cinnamon  
¼ teaspoon salt

### **Coating:**

2 tablespoons sugar  
2 teaspoons ground cinnamon

**Directions:**

Preheat oven to 400 degrees. Line baking sheets with parchment paper or leave ungreased.

In the bowl of a stand mixer fitted with a paddle attachment, beat the butter, shortening and sugar together on medium speed until pale and fluffy, about 3 minutes. Scrape down the sides and bottom of the bowl as needed.

Add the eggs, 1 at a time, beating hard on medium speed after each until well combined. Add the vanilla and beat on medium speed for 30 seconds. Scrape the bowl and beater before adding the dry ingredients.

In a separate bowl, whisk together the flour, cream of tartar, baking soda, cinnamon and salt until combined. With the mixer on the lowest setting, add the flour mixture in 3 batches, beating just until combined after each addition.

In a small bowl, mix 2 tablespoons sugar with 2 teaspoons cinnamon until fully combined.

Use your hands to roll the dough into 1- or 1 ½-inch balls — a scoop will help to ensure that each ball is uniform in size. Roll each ball in the cinnamon sugar until evenly coated all around.

Place balls on the baking sheet, 2 inches apart, and bake for 8-10 minutes until puffy and lightly golden around the edges. Remove from oven and let cookies cool on the baking sheet for 2-3 minutes, then transfer to a wire cooling rack. The cookies will deflate somewhat as they cool.

**To store:** Place cookies in an airtight container and keep at room temperature for up to 1 week. Snickerdoodles also freeze well for up to 3 months.

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*"Home with the Lost Italian" is a weekly column written by Sarah Nasello featuring recipes by her husband, Tony Nasello. The couple owned Sarello's in Moorhead and lives in Fargo with their son, Giovanni. Readers can reach them at [sarahnasello@gmail.com](mailto:sarahnasello@gmail.com).*