

Snickerdoodles

Makes 24 cookies

Recipe adapted from *Ruhlman's Twenty* by Michael Ruhlman

- ½ cup butter
- 1 cup brown sugar
- 1 cup granulated sugar
- 2 large eggs
- 2 cups all-purpose flour
- 2 tsp baking powder
- 1 ½ tsp kosher salt

For the Cinnamon Sugar

- ½ cup granulated sugar
- 8 tsp cinnamon

Preheat oven to 350. Combine the butter and sugars in a large bowl until fully combined. Add the egg and whisk until fully incorporated into the butter-sugar mixture. In a separate bowl, combine the flour, baking powder, and salt. Fold the flour mixture into the butter mixture in several additions until fully combined.

Scoop tablespoons of the dough onto a baking sheet about 3 inches apart. Combine the cinnamon and sugar and sprinkle the cookies with the mixture. Bake until the cookies are cooked through and the edges are golden – about 15 minutes. Sprinkle with additional cinnamon sugar after you remove them from the oven.