



Snickerdoodles Puffs



The first time I made Snickerdoodles, I absolutely fell in love with them. My favourite spice is cinnamon and I definitely think that this recipe does it justice! Plus, coating any biscuit with sugar is sure to be a winner!



Prep
10m



Cook
10m



Serves
30

Ingredients

- 230g butter, softened
- 1 ¼ cup granulated sugar
- 1 egg
- 1 ½ tsp vanilla extract
- 3 cups plain flour (all-purpose)
- 2 tsp baking powder
- 1 tsp baking soda
- 2 ¼ tsp ground cinnamon
- ½ tsp salt

Sugar coating:

- ¼ cup granulated sugar
- 1 ¼ tsp cinnamon

Method

Preheat the oven to 190°C. Line two baking trays with baking paper and set aside.

Cream the butter and sugar until light and fluffy.

Add the egg and vanilla extract and beat until combined.

Sift in the flour, baking powder, baking soda, and ground cinnamon. Mix for 2-3 minutes.

Add the salt and stir.

For the sugar coating, **combine** the sugar and cinnamon in a small bowl.

Take 2tbsp of the mixture and roll into a ball. Then, **roll** the dough in the sugar coating and place onto the baking tray.

Place in the oven and bake for 10-12 minutes. Leave to cool for 5 minutes and then transfer them onto a wire rack.

Tip: Instead of using 2tsp of baking powder, you could use 2tsp of tartar.

Happy Baking!



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