

A longtime family favourite for many, the simple Snickerdoodle still pleases. In this version I've used a cup-for-cup Gluten Free flour to accommodate the group I was baking for. The dough is slightly different from one made with wheat flour, but is absolutely acceptable. Perfect with a cup of tea on a day when summer seems to be changing to fall. Regular Wheat Flour option follows, as well as a Cappuccino version.

Snickerdoodles GF

Makes 4 Dozen

Ingredients

2½ cups of all-purpose gluten free flour (measure by weight using the weight given per cup for 2½ cups)

2 t cream of tartar

1 t baking soda

¼ t salt

1 c butter - room temperature

1½ c sugar

2 eggs - room temperature

1 t vanilla

Topping:

4T sugar

2 t cinnamon

Direction

Preheat the oven to 350°

Line your baking sheets with parchment.

In a medium sized bowl, whisk together the flour, cream of tartar, baking soda, and salt.

Using a mixer, cream the butter.

Add in the sugar, and beat at medium speed for a full 2 minutes.

Add in the eggs and vanilla, and continue beating for another minute or so until uniform.

Add in one third (approximate) of the dry ingredients, and gently beat until mixed.

Beat in another third, and finally, the last third.

When using Gluten Free flour, you will want to check the dough at this point to make sure it is firm enough. It should be slightly tacky to the touch, maybe leaving a bit on your finger. If not, add in more flour one spoonful at a time until you have the right consistency.

Mix the sugar & cinnamon topping in a small bowl.

Using a teaspoon, scoop out a piece of dough about the size of a walnut (about 20 grams or 1½ ounces)

Roll into a ball (doesn't need to be perfect), roll each ball in the sugar-cinnamon mixture and place on a parchment lined baking sheet, 2" apart.

Bake for 12 minutes.

Let pan rest on a rack for about 5 minutes, before removing cookies.

Store cookies in a covered container for up to a week.

Options:

Wheat flour version: simply use 2½ cups of unbleached flour, instead of Gluten Free.

Cappuccino version: add 1 teaspoon of instant espresso powder to the dry ingredients.