

Giant Snickerdoodle Cookies

written by The Recipe Exchange | August 31, 2017

Ingredients

1 cup (2-sticks) unsalted butter, room temperature
1 cup granulated sugar
 $\frac{1}{3}$ cup light brown sugar
1 large egg
3 cups flour
2 teaspoons cream of tartar
1 teaspoon baking soda
1 tablespoon cinnamon
 $\frac{1}{2}$ teaspoon salt

Cinnamon and Sugar Coating

$\frac{1}{4}$ cup sugar
2 teaspoons cinnamon

Directions

Preheat oven to 350 degrees and line baking sheet with parchment paper.

In a medium bowl, add flour, cream of tartar, baking soda, cinnamon and salt. Mix and set aside.

In the bowl of a stand mixer, beat room temperature butter with paddle attachment until butter is a soft yellow.

Add both sugars and cream together with butter for 2-3 minutes on medium speed. Add egg and beat until mixture is well combine, scraping sides of bowl if needed.

Slowly add the flour mixture and beat until just combine, scraping down bowl if need. The batter will be quite thick and it may be easier to finish mixing by hand with a large rubber spatula.

In a separate bowl, mix cinnamon and sugar coating.

Taking a large scoop (about $\frac{1}{4}$ cup) of the batter and roll it into a bowl with you hands. Roll into the sugar, coating it extremely well.

Then place on the cookie sheet and flatten with the back of a large wood spoon or metal spatula until $\frac{1}{4}$ " thick. If you'd like puffier cookies, flatten less.

Continue doing this with the remaining dough. Once done, sprinkle the remaining cinnamon and sugar coating over the cookies. This took me about three cookie sheets because of the size of the cookies.

Cook for 9-11 minutes or until cookies edges seem firm but inside is still a

little soft. These cookies with set a bit when cooling so you want to be careful not to overcook.