



## Snickerdoodles

### Ingredients

- 200g unsalted butter, softened
- 150g caster sugar
- 50g light brown soft sugar
- 2 tsp vanilla bean paste
- 300g plain flour
- 1½ tsp cream of tartar
- 1 tsp bicarbonate of soda
- 3 tbsp milk

### For the topping

- 3 tbsp caster sugar
- 1 tbsp ground cinnamon

- **STEP 1**

Heat the oven to 200C/180C fan/gas 6, and line a baking tray with baking parchment. Beat the butter and both sugars in a large bowl using an electric [whisk](#) for 2 mins until smooth and fluffy.

- **STEP 2**

Add the vanilla and beat until combined, scraping down the sides once. Add the flour, cream of tartar, bicarbonate of soda and ¼ tsp salt, and mix until just combined. Stir in the milk to loosen the mixture.

- **STEP 3**

For the topping, combine the sugar and cinnamon in a shallow bowl. Roll 40g of the dough into a ball. Roll the dough ball in the cinnamon-sugar mixture, then place it on the prepared tray and press it down lightly. Repeat with the remaining dough and topping, spacing the balls about 5cm apart.

- **STEP 4**

Bake for 10-12 mins until golden and puffed up. Leave to cool on the tray for 5 mins, then transfer to a [wire rack](#) and leave to cool completely. *Will keep in an airtight tin for up to four days.*