



RECIPE

rhino

♥ recipes worth sharing

Snickerdoodles

Description:

These soft, cinnamon-sugar-coated snickerdoodles have crisp edges, chewy centers, and the signature tangy flavor that makes this classic cookie so irresistible. Chilling the dough before baking helps create thick, tender cookies that are perfect for holidays, cookie trays, and everyday treats.

INGREDIENTS

Dough

- ½ cup butter, softened
- ½ cup shortening
- 1½ cups sugar
- 2 eggs
- 2¾ cups all-purpose flour
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda
- ½ teaspoon salt

Cinnamon Sugar

- 2 tablespoons sugar
- 2 teaspoons cinnamon

RHINO TIP



Chilling the dough before baking helps prevent spreading and creates thicker, softer snickerdoodles with their signature crackly tops. If the dough feels unusually sticky after chilling, add up to ¼ cup additional flour, 1 tablespoon at a time, until it is easy to roll.



PREP TIME
15 min



CHILL TIME
1 hr



COOK TIME
8–10 min



TOTAL TIME
1 hr 25 min



YIELD
About 3
dozen cookies

STEP-BY-STEP INSTRUCTIONS

1



Prepare the dough.

In a large mixing bowl, cream together the butter, shortening, and sugar. Beat in the eggs until well combined.

2



Add the dry ingredients.

Add the flour, cream of tartar, baking soda, and salt. Mix until a soft dough forms.

3



Chill the dough.

Cover and refrigerate the dough for at least 1 hour.

4



Prepare the cookies.

Preheat the oven to 375°F. In a small bowl, combine the sugar and cinnamon. Roll the dough into walnut-sized balls and coat each one in the cinnamon sugar mixture.

5



Bake.

Place the cookies on ungreased baking sheets and bake for 8–10 minutes, or until the edges are set and the tops are lightly crackled.

6



Cool and serve.

Allow the cookies to cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.

TIPS & VARIATIONS

1

Make-Ahead Dough

Prepare the dough up to 3 days ahead and keep it covered in the refrigerator until ready to bake.



2

Extra Cinnamon Flavor

Increase the coating mixture to 3 tablespoons sugar and 3 teaspoons cinnamon for a stronger cinnamon flavor.



3

Brown Butter Snickerdoodles

Replace the butter with browned butter (cooled before using) for a deeper, nuttier flavor.



4

Mini Snickerdoodles

Roll the dough into smaller balls and reduce the baking time by 1–2 minutes for bite-sized cookies perfect for parties and cookie trays.



5

Cookie Sandwiches

Spread cream cheese frosting, vanilla buttercream, or marshmallow fluff between two cookies to make snickerdoodle sandwich cookies.



Family favorites, one recipe at a time.

