

Enormous Snickerdoodle Cookie

by Simply Creative Chef Rob Scott

Ingredients:

- 2 tbsp. unsalted butter, softened to room temperature
- 3 tbsp. granulated sugar + 1/4 tsp. for sprinkling on top
- 2 tbsp. beaten egg (crack the egg, beat it, and use 2 tbp.
 - 1/2 tsp. pure vanilla extract
 - 6 tbsp. all purpose flour
 - 1/4 tsp. baking soda
 - 1/4 tsp. salt
 - 1/4 tsp. cream of tartar
- 1/2 tsp. ground cinnamon (divided)

Directions:

1. Preheat oven to 350 degrees. Use a silicone baking mat on the cookie sheet.
2. In a medium sized mixing bowl, stir the butter and 3 tbsp. sugar together until creamed- mixture may be a bit crumbly. That's OK. Add the egg and vanilla until mixed. Stir in flour, baking soda, salt, cream of tartar, and 1/4 tsp. cinnamon until just combined. Do NOT overmix.
3. Place the dough in the center of the prepared cookie sheet into a tall ball. Sprinkle with 1/4 tsp. cinnamon and 1/4 tsp. sugar. Bake for 14-16 minutes until the edges are browned. The center may appear undone but that's what you want. It will firm up. Allow to cool completely ON the baking sheet.

Enjoy!

Yield: 1 large cookie