



Sugardoodles

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Yield: 5 dozen (2-inch) cookies

Sugardoodles is my version of a cross between a soft sugar cookie and a Snickerdoodle. Cream of tartar gives a Snickerdoodle its signature crinkle top and soft and chewy texture. Shortening makes them fluffy and butter gives them their rich, homemade flavor.

Ingredients:

2/3 cup salted butter, softened

2/3 cup shortening

1 cup granulated sugar

1 cup powdered sugar

2 large eggs

1 teaspoon vanilla extract

3 1/2 cups all-purpose flour

2 teaspoons baking powder

1 teaspoon cream of tartar

1/2 teaspoon salt

1/3 cup granulated sugar for rolling

Directions:

1. Preheat oven to 350°. Beat butter, shortening, and sugars together in a large mixing bowl at medium-high speed 2 minutes with an electric mixer. Set a timer; you are beating in air to create a fluffy texture. Add eggs, one at a time, beating well after each addition. Add vanilla and beat just until combined.
2. Combine flour, baking powder, cream of tartar and salt in a bowl or large plate and add to the mixing bowl; beat just until flour is incorporated.
3. Shape about 1 tablespoon of dough into a ball and roll in granulated sugar. Using a tiny ice cream scoop gives you a head start on the shape and makes sure the size is the same everytime.

4. Place cookie dough balls onto parchment paper-lined baking sheets. Bake 9 minutes at 350°. The center will still be slightly doughy but the cookies will firm up when cooled and remain chewy. If you over bake these cookies, they will lose their soft, and chewy texture. Let cookies cool 2 minutes on the baking sheet then transfer to cooling racks to cool completely.....if you can wait that long.