

SNICKERDOODLES

MAKES 10 COOKIES



PREP: 10 MIN | CHILL: 8-10 HOURS | COOK: 24-26 MIN | REST: 20 MIN.

QUICK ACCESS INVENTORY

COOKIE DOUGH

405G (3.25 CUP) ALL-PURPOSE FLOUR
6G (1.5 TSP) CREAM OF TARTAR
1/2 TSP BAKING POWDER
1 TSP BAKING SODA
1.25 TSP CORNSTARCH
1/2 TSP KOSHER SALT
2 TSP CINNAMON, GROUND
226G (2 STICKS) UNSALTED BUTTER,
CHILLED AND CUT INTO CUBES
200G (1 CUP) LIGHT BROWN SUGAR
100G (1/2 CUP) GRANULATED SUGAR
2 EGG YOLKS
1 WHOLE EGG
2 TSP PURE VANILLA EXTRACT OR
PASTE
OPTIONAL
230G (1 1/2 CUPS) WHITE CHOCOLATE
CHIPS
FLAKY SEA SALT, FOR FINISHING

CINNAMON-SUGAR COATING

60G (1/4 CUP) GRANULATED SUGAR
7 G (1 TBSP) CINNAMON, GROUND

FIELD NOTES

THESE ARE S-TIER THE DAY
THEY'RE BAKED, BUT MAINTAIN
THEIR SCRUMPTIOUS STATUS ON DAY
TWO OR THREE (IF THEY EVEN LAST
THAT LONG). STORE THEM IN AN
AIRTIGHT CONTAINER TO KEEP IT
FRESH.

DEPLOYMENT PROCEDURE

COATING COMBINE

1. In a medium bowl, whisk the cinnamon-sugar coating together, set aside.

COOKIE DOUGH PROTOCOL

1. In a medium bowl, whisk the dry ingredients flour, cream of tartar, baking powder, baking soda, cornstarch, cinnamon, and kosher salt. Mix until uniform. Set aside.
2. Lock your bowl onto the stand mixer, attach the Flat Beater, and mix the cold butter and sugars until we'll combined, but not too creamy. (you will still see some small pieces of butter)
3. Beat in the eggs and yolks, one at a time, until they're well incorporated. Splash in the vanilla. Scrape down the sides.
4. Slowly introduce the dry mix to the wet components, half at a time. Mix on low speed until just combined. Stop as soon as you don't see any more streaks of flour. Do not overmix!
5. Mix in the white chocolate chips, if using.
6. Portion the dough into 127g (4.5 oz) portions. Shape the dough so they are taller than wide (irregular, cylindrical mounds).
7. Roll each dough tower in the cinnamon-sugar mixture. Fully coat each one.
8. Set dough on a small sheet pan, cover well with plastic wrap, and freeze overnight (8-24 hours).
9. Preheat your oven to 180°C (325°F), and line two baking sheets with parchment paper.
10. Place 5 cookies per sheet with ample spacing. These cookies are going to spread.
11. Bake one sheet at a time for 24-26 minutes until golden brown.
12. Optionally, sprinkle with flaky sea salt while still hot.
13. Cool on the baking sheet for 10-12 minutes. Then, transfer them to a wire rack to cool completely.