

Bakers Banquet



Snickerdoodles

For the Cookies

1 stick butter (8 tablespoons), firm but pliable
Heaping 1/3 cup (85 grams) coconut oil
1 1/2 cups (300 grams) granulated sugar
1 1/4 teaspoon kosher salt
1 teaspoon baking powder
1 tablespoon pure vanilla extract
1 large egg, cold from the refrigerator
2 1/3 cups (295 grams) all-purpose flour

For the Cinnamon Sugar

1/4 cup (57 grams) granulated sugar
2 3/4 teaspoons cinnamon
1 1/2 teaspoons freshly grated cinnamon (optional)

Directions

Adjust the oven rack to the middle position. Preheat oven to 400° F.
Prepare a cookie sheet with parchment paper.
In the bowl of a standing mixer fitted with a paddle attachment, combine butter, coconut oil, sugar, salt, baking powder and vanilla. Mix at a low speed to combine, then increase to medium speed and beat about 5 minutes. Use a rubber spatula to scrape the bowl after about 3 minutes. When done the ingredients will look soft, fluffy, and pale. You may need to scrape the bowl with the rubber spatula again.

Bakers Banquet



Add the egg and continue beating until smooth. Reduce speed to low and add the flour. The dough will be stiff and perhaps a bit crumbly.

In a small bowl mix the cinnamon and the sugar together. If you have a fresh cinnamon stick, using a microplane, grate the end of the fresh cinnamon into the mixture.

Make the dough into balls that are 2 tablespoon portions. Roll each ball in the cinnamon sugar mixture and then place it on the prepared pan. Using the bottom of a glass, flatten each ball into a 2 inch disk, about 1/2 inch thick. Continue this process until you have used up all the dough.

Generously cover the prepared dough balls with the leftover cinnamon sugar, creating a thick layer.

Bake the snickerdoodles for about 5 minutes, then **REDUCE the temperature of the oven to 350°F**. Bake for another 6 minutes, baking until the cookies are firm around the edges, but obviously underbaked in the center. Cool directly on the cookie sheet for at least 10 minutes. Then you can transfer them to a cooling rack.