

Eggless Snickerdoodles

Portions: 163

Ingredients:

Measure	Item
12 1/2 cups	All purpose flour
1 1/2 Tbs	Baking powder
2 Tbs	Baking soda
2 tsp	Salt
4 1/8 cup	White granulated sugar
4 cups	Unsalted butter (melted)
1 1/2 cup	Milk
3 Tbsp	Vanilla extract

For coating:

Measure	Item
1/2 cup	White granulated sugar
2 tbsp	Ground Cinnamon

Method:

1. Mix all purpose flour, sugar, baking soda, baking powder and salt in a bowl.
2. In another bowl, mix melted butter, milk and vanilla.
3. Add flour mixture to wet ingredients. Fold until you get smooth dough.
4. Chill the dough in the fridge for 30 minutes or 15 minutes in the freezer...**AS SOON AS YOU DO THIS please see next step.**
5. Preheat oven to 325 before removing dough from freezer.
6. Line baking sheets with parchment paper.
7. Mix white sugar and cinnamon powder and keep it aside for coating the cookies.
8. Once dough is chilled. Make smooth balls of **1 ½ tablespoons of size**, roll into prepared cinnamon-sugar mixture and coat well.
9. Arrange the cookies on the baking sheet few inches apart, flatten it slightly.
10. Bake in preheated oven for 10-12 minutes or till the edges are light brown and looks set.
11. Remove from the oven, let cool for 5 minutes on the sheet.
12. Move to cooling rack to cool completely.