

Snickerdoodles

Ingrédients

- 160g flour T45
- 2g baking powder
- 2g baking soda
- 1 pinch of salt
- 85g butter
- 150g sugar
- 1 medium egg
- 2 teaspoons of vanilla flavouring
- 2 tablespoons of cinnamon + 4 tablespoons of sugar

Préparation

1. If you like cinnamon, you've come to the right place!
2. This recipe is very easy, very fast, and very good ;) If you don't know snickerdoodles, these are cinnamon cookies, crispy on the outside and soft and chewy on the inside, which only need a few minutes of preparation and baking before you can enjoy them!
3. Prep time : 10 minutes + 8 minutes cooking For a dozen cookies : Ingredients : flour T45 baking powder baking soda 1 pinch of salt butter sugar 1 medium egg 2 teaspoons of vanilla flavouring 2 tablespoons of cinnamon + 4 tablespoons of sugar Recipe : Mix the flour, baking powder, baking soda and salt.
4. Mix the softened butter with the sugar, then add the egg.
5. Mix well, then incorporate the vanilla flavor and the dry ingredients.
6. When the dough is homogeneous, form balls of about .
7. Mix the caster sugar with the cinnamon, then roll the balls of dough into them.
8. Put them on a baking tray covered with baking paper and then bake in the preheated oven at 200°C for 8 minutes.
9. Leave to cool for a few minutes, then enjoy!