

Snickerdoodles

<http://userealbutter.com/2010/10/13/snickerdoodle-cookies-recipe/>

from Martha Stewart's Cookies

14 5/8 oz. (2 3/4 cups) flour (at 8500 ft. use 16 oz. flour or 3 cups)
2 tsps baking powder
1/2 tsp coarse salt (at 8500 ft. use 1/2 tsp + an extra pinch)
8 oz. unsalted butter, room temperature
1 1/2 cups white sugar
2 large eggs, room temperature
2 tsps white sugar
2 tsps ground cinnamon

Oven: 350°F. Combine the flour, baking powder, and salt in a bowl. Mix well (you could sift it, but I don't). Beat the butter and 1 1/2 cups sugar together with paddle attachment on medium until fluffy and pale – about 3 minutes. Add the eggs and beat until incorporated. Reduce the speed to low and gradually add the flour mixture. In a small bowl, combine the remaining 2 tablespoons of sugar with the cinnamon until evenly mixed. Shape the cookie dough into little balls. I like 1-inch diameter balls, but the book suggests 1 3/4-inch diameter balls. If you make smaller ones, you make more cookies. If you make bigger ones, you have fewer (but bigger) cookies. Your choice. Roll the dough in the cinnamon-sugar mixture and place on a baking sheet at least 3-inches apart (okay, for the smaller dough balls, they can safely be 2-inches apart). Bake the large ones for 12-15 minutes until the edges are golden. Bake the small ones for 10-11 minutes (11 minutes for me). Remove to cooling racks and let cool. Store in airtight containers for up to 3 days. Makes about 18 large cookies or 4 dozen smaller cookies.