

Choco Fever Dream

Perfectly Soft Chewy Snickerdoodle Cookies

15 min Prep time	**12 min** Cook time	**27 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cookie Dough

- [ ] 1 cup unsalted butter, softened
- [ ] 1 cup brown sugar, packed
- [ ] 2 large eggs, room temperature
- [ ] 2 tsp vanilla extract
- [ ] 2 ¾ cups all-purpose flour
- [ ] 1 tsp cream of tartar
- [ ] ½ tsp baking soda
- [ ] ¼ tsp salt

Cinnamon Sugar Coating

- [ ] ¼ cup granulated sugar
- [ ] 2 tsp ground cinnamon

Instructions

1. Preheat the oven to 350°F (175°C). Line baking sheets with parchment paper.
2. In a large bowl, cream the softened butter with brown sugar until light and fluffy, about 3 minutes.
3. Add eggs one at a time, beating well after each, then stir in vanilla.
4. In another bowl whisk flour, cream of tartar, baking soda, and salt. Gradually add to the butter mixture, mixing just until combined.
5. Cover the dough and chill for 30 minutes; this helps maintain shape.
6. Mix the granulated sugar and cinnamon together in a shallow dish.
7. Scoop rounded tablespoons of dough, roll into balls, then coat each generously in the cinnamon-sugar mixture.
8. Place balls on the prepared sheets about 2 inches apart. Bake for 10-12 minutes, until the edges are set but the centers still look soft.
9. Allow cookies to cool on the sheet for 5 minutes, then transfer to a wire rack to finish cooling.

Nutrition per serving

120 kcal	2 g	15 g	6 g
Calories	Protein	Carbs	Fat

Tips & notes

- For an extra chewy center, slightly under-bake and let residual heat finish the cooking.
- If you love extra cinnamon, add a pinch to the dough as well.
- These cookies freeze well; bake from frozen for a few extra minutes.