

# SNICKERDOODLE

yield: 18-24

## INGREDIENTS

sugar	262g
butter, softened	213g
eggs	62g
vanilla	8g
all-purpose flour	265g
baking powder	3g
salt	2g
cream of tartar	1g

## CHAI SPICE MIX

sugar	100g
ginger	4g
all-spice	1g
cardamom	4g
cinnamon	8g
nutmeg	5g

## DIRECTIONS

1. Preheat oven to 375°.
2. Make spice mix & set aside.
3. Cream butter and sugar until light.
4. Add eggs one at a time, mix on low speed until just incorporated.
5. Add vanilla. Scrape bowl as necessary.
6. In a separate bowl, combine dry ingredients.
7. Add dry ingredients in two batches, mixing on low until just combined.
8. Scoop cookie dough into balls, approximately 1.5 tablespoons each.
9. Roll dough balls in spice mix to cover.
10. Bake 10-12 minutes or until starting to crack on top, rotating halfway through baking time.

## PRO TIP

Once dipped in spice mix, dough balls can be frozen and baked off as desired. If baking from frozen, place on sheet pan and allow to thaw just until they are soft enough to lightly press into disc.

*Honey*  
and  
**RYE**