

## Vanilla Bean Cinnamon Snickerdoodles

Have you ever had snickerdoodles? A soft, buttery cookie, baked with a coating of cinnamon sugar and scented with vanilla - yum!

## Ingredients

250 g butter, softened
$11 / 2$ cups $(330 \mathrm{~g})$ caster sugar
2 large eggs
2 tsp Queen Organic Vanilla Bean Paste
$23 / 4$ cup $(410 \mathrm{~g})$ plain flour
2 tsp cream of tartar
1 tsp baking soda
A pinch of salt
$1 / 3$ cup ( 75 g ) caster sugar 3 tsp ground cinnamon

## Method

## STEP 1

In the bowl of an electric mixer, beat the butter and sugar until light and creamy.

## STEP 2

Add the eggs, one at a time, mixing one in thoroughly before adding the second. Beat in the vanilla bean paste.

## STEP 3

Add the flour, cream of tartar, baking soda and salt and mix just until combined. Cover the bowl with plastic wrap and refrigerate for at least 30 minutes.

## STEP 4

Pre-heat the oven to 175C fan-forced and line two trays with baking paper. Use a tablespoon of dough at a time and roll the dough into balls.

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## Method

## STEP 5

Combine the sugar and cinnamon in a bowl and roll the balls of dough in the sugar until coated then place the balls on the tray leaving at least 5 cm between each one.

## STEP 6

Bake for 12-14 minutes or until golden. Leave them to rest on the tray for 10 minutes and then transfer the biscuits to a wire rack to cool completely

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