



### **NYC Snickerdoodles – Autumn Style**

*Like NY, these cookies are big and full of flavor*

2-1/4 cups all-purpose flour  
1-1/4 teaspoons cream of tartar  
1/2 teaspoon baking soda  
1/2 teaspoon pumpkin pie spice  
1/2 teaspoon fine salt  
1 cup (2 sticks) unsalted butter, room temperature  
1-1/4 cups granulated sugar  
1 large egg, room temperature  
2 teaspoons pure vanilla extract  
Topping: 3 or 4 Tablespoons granulated sugar  
1 teaspoon pumpkin pie spice

1. In bowl, whisk together flour, cream of tartar, baking soda, 1/2 teaspoon pumpkin pie spice, and salt. Set aside.
2. In the bowl of an electric mixer fitted with the paddle attachment, beat together butter and sugar on medium speed until mixture is smooth and fluffy, about 1 minute. Add egg and vanilla and mix until completely combined. Add flour

mixture and stir until combines well, scraping down the sides of the bowl as needed.

3. In a small bowl, combine 3 or 4 Tablespoons granulated sugar and 1 teaspoon pumpkin pie spice.
4. Scoop dough into 1/4 cup sized balls (or use a #16 cookie scoop), toss each ball in sugar mixture to coat; place on a plate or parchment lined pan. Cover with plastic wrap and refrigerate 30 minutes or more.
5. Meanwhile, heat oven to 350 degrees F and line baking sheets with parchment paper.
6. When ready to bake cookies, remove from refrigerator; roll balls in your hand too smooth the shape, then toss in pumpkin pie sugar again to coat. Place on baking sheets about 2 inches apart.
7. Bake until edges are golden, and centers are puffed and just set, 12 to 14 minutes. To get the wrinkled edge, bang the baking sheet on the countertop once or twice to settle the cookies. Lightly sprinkle warm cookies with remaining sugar if desired. Slide the parchment with the cookies onto a cooling rack and let cool completely. Cookies can be stored airtight for up to 3 days. Yield: about 13 large cookies

**Cook's Note:** We found that the cookies baked better on parchment lined cookie sheets rather than on Silpat nonstick silicone baking mats.

**Recipe Inspired by:** Tara Teaspoon, Tara Bench, *Delicious Gatherings*, p. 237. Shadow Mountain Publishing.

**Note from Tara Teaspoon:** To make 26 standard sized cookies, scoop dough into 2 Tablespoon balls using a #24 sized cookie scoop. Bake 9 to 10 minutes.

**About the Recipe:** What a great idea! We loved the crisp, soft snickerdoodles as larger bakery-size cookies. Tara flavored her cookie with delicious cinnamon, but we added a fall twist by using pumpkin pie spice. No matter how you spice them up, everyone loves the super soft texture and crispy edges of snickerdoodle cookies.