

BRADIE TENNELL'S COZY CINNAMON COOKIES

Ingredients

Cookies:

3 cups all purpose flour
2 teaspoons cream of tartar
1 teaspoon baking soda
1½ teaspoons ground cinnamon
1 cup (2 sticks) unsalted butter softened to room temperature
1⅓ cup granulated sugar
1 large egg + 1 large egg yolk, at room temperature
2 teaspoons vanilla extract

Topping:

1/3 cup granulated sugar
1 teaspoon ground cinnamon



Instructions:

1. Preheat oven to 375 degrees. Line two large cookie sheets with parchment paper or silicone baking mats. Set aside.
2. Make the topping: combine the granulated sugar and cinnamon together in a small bowl
3. Make the cookies: whisk together the flour, cream of tartar, baking soda, cinnamon and salt together in a medium bowl.
4. In a large bowl using a hand mixer or stand mixer with paddle attachment, beat the butter and granulated sugar together on high speed until creamy, about 2 minutes. Add the egg yolk and vanilla extract. Beat on medium-high speed until combined. Turn the mixer to low speed and slowly add the dry ingredients to the wet ingredients in 3 different parts. The dough will be thick.
5. Roll the cookie dough into balls about 1.5 Tablespoons of cookie dough each. Roll the dough balls in the cinnamon sugar topping. Sprinkle extra cinnamon-sugar on top if desired. Average 3 inches apart on the baking sheets.
6. Bake cookies for 10 minutes. The cookies will be very puffy and soft. While they are still very warm, lightly press down on them with the back of a fork or spoon to help flatten them out. Allow cookies to cool on the backing sheet for 10 minutes and transfer to a wire rack to cool completely.
7. Cookies remain soft and fresh for 7 days in an airtight container at room temperature.