



## Soft & Thick Snickerdoodles

Author: [Sally](#) Prep Time: 20 minutes Cook Time: 10 minutes

Total Time: 30 minutes Yield: 26-28 cookies

*Here is my reader favorite recipe for soft and thick snickerdoodles. These soft-baked snickerdoodle cookies only require about 30 minutes start to finish! No dough chilling required.*

### Ingredients

3 cups (375g) **all-purpose flour** ([spooned & leveled](#))  
2 teaspoons **cream of tartar**\*  
1 teaspoon **baking soda**  
1 and 1/2 teaspoons ground **cinnamon**  
1/2 teaspoon **salt**  
1 cup (16 Tbsp; 226g) **unsalted butter**, [softened to room temperature](#)  
1 and 1/3 cup (267g) **granulated sugar**  
1 large **egg** + 1 large **egg yolk**, at room temperature  
2 teaspoons **pure vanilla extract**

### Topping

1/3 cup (70g) **granulated sugar**  
1 teaspoon **ground cinnamon**

### Instructions

- 1 Preheat oven to 375°F (190°C). Line two large cookie sheets with parchment paper or silicone baking mats ([always recommended](#) for cookies). Set aside.
- 2 **Make the topping:** Combine the granulated sugar and cinnamon together in a small bowl.
- 3 **Make the cookies:** Whisk 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 fitted with a paddle attachment, beat the butter and granulated sugar together on high speed until smooth and creamy, about 2 minutes. Add the egg, egg yolk, and vanilla extract. Beat on medium-high speed until combined. Scrape down the sides and up the bottom of the bowl with a rubber spatula as

needed. With the mixer running on low speed, slowly add the dry ingredients to the wet ingredients in 3 different parts. The dough will be thick.

- 5 Roll cookie dough into balls, about 1.5 Tablespoons (35g) of cookie dough each. I recommend [this cookie scoop](#). Roll the dough balls in cinnamon-sugar topping. Sprinkle extra cinnamon-sugar on top if desired. Arrange 3 inches apart on the baking sheets.
- 6 Bake cookies for 10 minutes. The cookies will be very puffy and soft. When they are still very warm, lightly press down on them with the back of a spoon or fork to help flatten them out. Allow cookies to cool on the baking sheet for 10 minutes and transfer to a wire rack to cool completely.
- 7 Cookies remain soft & fresh for 7 days in an airtight container at room temperature.

## Notes

- 1 **Make Ahead & Freezing Instructions:** There are a few options here! First, you can prepare the cookie dough and chill it in the refrigerator for up to 3 days. Make sure that you let it come to room temperature before rolling and baking the cookies. You can also freeze the cookie dough balls. Roll the dough into balls then freeze the balls for up to 2-3 months. You can freeze the cookie dough balls with the cinnamon sugar coating or without, but I recommend freezing without the topping. When you are ready to bake, remove the balls from the freezer, let sit for 30 minutes, pre-heat the oven, then roll into topping. You can also freeze the baked cookies for up to 3 months. Thaw overnight in the refrigerator before serving.
- 2 **Special Tools** (affiliate links): [Baking Sheets](#) | [Silicone Baking Mats](#) or [Parchment Paper](#) | [Glass Mixing Bowls](#) | [Whisk](#) | Electric Mixer ([Handheld](#) or [Stand](#)) | [Medium Cookie Scoop](#) | [Cooling Rack](#)
- 3 **Cream of Tartar:** Cream of tartar is required for this recipe. Please see the text of the post for more information.
- 4 **Extra Egg Yolk:** To bring this dough together so it isn't quite as crumbly use 1 large egg, plus 1 extra large egg yolk. I've been doing this recently and the snickerdoodles taste even softer, moister, and richer.
- 5 Be sure to check out my top 5 [cookie baking tips](#) AND these are my 10 must-have [cookie baking tools](#).

Find it online: <https://sallysbakingaddiction.com/soft-thick-snickerdoodles-in-20-minutes/>