

Apple Cider Snickerdoodles

Makes about 2 dozen

Ingredients:

- ½ cup butter, unsalted
- ½ cup granulated sugar
- ¼ cup light brown sugar
- 1 whole egg
- 1 teaspoon vanilla extract
- 1 ⅓ cups all-purpose flour
- 4 packets apple cider drink mix (not the sugar-free kind)
- ½ teaspoon cream of tartar
- ½ teaspoon baking soda
- ⅛ teaspoon salt
- 4 tablespoons granulated sugar
- 2 teaspoons cinnamon

Directions:

1. Preheat oven to 375F. In a mixer cream together the butter and sugars until light and fluffy, 1-2 minutes. Scrape bowl. Add egg and vanilla. Mix until blended, scrape bowl.
2. Add the flour, drink mix packets, cream of tartar, baking soda, and salt. Mix on low speed until combined. The dough will be a little soft, refrigerate for 20-30 minutes.
3. In a small bowl combine 4 tablespoons sugar and 2 teaspoons cinnamon. Scoop the dough into about 1 ½" balls and roll in the cinnamon-sugar mixture. Place balls of dough on a cookie sheet.
4. Bake 9-10 minutes or until set around the edges and tops are light brown. Cool for a few minutes on the sheet pan then remove to cooling rack.

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