

Chai Snickerdoodles

#ultimatecookies23 on Youtube.

<https://www.youtube.com/hashtag/ultimatecookies23>



- 2 Cups Sugar
 - 2 t Cinnamon
 - 1 t Ginger
 - 1 t Cardamon
 - ½ t Allspice
 - 1 Cup Butter - softened
 - 2 Large Eggs (room temperature)
 - 1-½ t vanilla
 - 2-¾ Cups All-Purpose Flour
 - 2 t Cream of Tartar
 - 1 t Baking Soda
 - ⅛ t salt
1. Preheat the oven to 350 degrees.
 2. Combine sugar, cinnamon, ginger, cardamon, and allspice. Remove ½ cup and set aside.
 3. In a large bowl, cream together butter with remaining sugar mixture until light and fluffy.
 4. Beat in the eggs and vanilla.
 5. Combine flour, baking soda, cream of tartar and salt. Incorporate into the Cream mixture and mix well.
 6. Shape into 1 to 1-½ inch balls and roll into the reserved sugar mixture. Place onto lined baking sheet.
 7. Bake for 10-13 minutes or until the edges begin to brown VERY SLIGHTLY.
 8. Cool for 2 minutes before moving to a cooling rack.

Chai Snickerdoodle video: <https://www.youtube.com/watch?v=2BZPCpFBA5o>

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