

Snickersnaps

Makes about 4 ½ dozen

Snickerdoodle ingredients:

- ½ cup (1 stick) butter
- ¾ cup granulated sugar
- 1 whole egg
- 1 tablespoon vanilla
- 3 tablespoons milk
- 1 ½ cups all-purpose flour
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 1 teaspoon cream of tartar

1. In the bowl of a mixer cream together the butter and sugar until fluffy. Add in the egg and vanilla and milk, then blend until the mixture is smooth and creamy. Add the flour and next three ingredients, blend until the dough is evenly mixed. Set the dough aside.

Gingersnap ingredients:

- ¾ cup (1 ½ sticks) butter
- 1 cup granulated sugar
- ¼ cup molasses
- 1 whole egg
- 2 cups all-purpose flour
- 2 teaspoons baking soda
- 1 teaspoon cinnamon
- ½ teaspoon cloves
- 1 teaspoon ginger

1. In a mixer bowl, blend together the butter and sugar until fluffy. Mix in the molasses and egg, blending until mixed. Add the flour and next four ingredients, mix until a smooth dough forms.

- ½ cup granulated sugar
- 1 tablespoon cinnamon

1. Preheat oven to 350F. Mix together the sugar and cinnamon in a small bowl, set aside. Using a spoon or a small scoop, scoop out about 1 ½ teaspoons of snickerdoodle dough and 1 ½ teaspoons of gingersnap dough (I scooped them both on the same scoop for each blended cookie). Using your hands, roll the doughs into a ball making sure that you can still see both

doughs. Roll each dough ball in the cinnamon-sugar mixture, and place on a cookie sheet. Bake the cookies for 9-11 minutes, or until just set in the middle and lightly browned around the edges. Remove cookies to a cooling rack after about 2 minutes.

*I froze all of the dough (after forming the blended balls) on a cookie sheet, then put them unbaked cookie dough balls into a plastic freezer bag. Whenever I want some fresh cookies, I pull out a few and bake then as directed.

Printed from Searching For Dessert