



Easy Snickerdoodles

Gluten-Free, Grain-Free, Nut-Free

Prep Time: 15 minutes

Total Time: 25 minutes

Yield: approximately 24 cookies

Ingredients

- 1 $\frac{1}{3}$ cups [Otto's Naturals – Cassava Flour](#)
- $\frac{1}{4}$ teaspoon baking soda
- $\frac{1}{4}$ teaspoon cream of tartar
- $\frac{1}{2}$ cup softened butter + 2 Tablespoons melted butter
- 1 cup sugar
- 1 egg
- $\frac{1}{2}$ teaspoon vanilla

Cookie Topping

- 2 teaspoons sugar
- 1 teaspoon cinnamon

Instructions

1. Preheat oven to 375°F and line baking sheets with parchment paper.
2. In a large bowl combine *softened* butter and sugar using a hand mixer.
3. Add egg, vanilla and *melted* butter to the butter and sugar mixture and mix until smooth
4. In a separate bowl, add cassava flour, baking soda and cream of tartar. Mix until combined
5. Add dry ingredients into wet ingredients and mix well.
6. In a small bowl, mix together cinnamon and sugar for topping.
7. Roll dough into tablespoon-sized balls and roll in the cinnamon sugar topping
8. Place on baking sheet and bake for 6-8 minutes