

Easy Snickerdoodles

Gluten-Free, Grain-Free, Nut-Free

Prep Time: 15 minutes
Total Time: 25 minutes

Yield: approximately 24 cookies

Ingredients

- 1 ⅓ cups Otto's Naturals Cassava Flour
- ¼ teaspoon baking soda
- ¼ teaspoon cream of tartar
- ½ cup softened butter + 2 Tablespoons melted butter
- 1 cup sugar
- 1 egg
- ½ 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