

# Gluten Free Snickerdoodle Cookies

(Makes approx. 24 cookies)

## Dry Ingredients:

1 ½Cups (185g) New Hat Baking All-Purpose Mix  
1 Teaspoon Xanthan Gum  
½ Teaspoon Salt  
¼ Teaspoon Baking Soda  
1 Teaspoon Ground Cinnamon

## Cinnamon-Sugar Topping:

1/2 Cup Cane Sugar  
1 Tablespoon Cinnamon  
Blend together in a small bowl

## Wet Ingredients (At Room Temperature):

¼ Cup Butter (55g)  
¼ Cup Shortening (50g) (We use Spectrum Nonhydrogenated Shortening.)  
(If you wish to make this recipe dairy free, then cut out the butter and use ½ Cup of Shortening)  
½ Cup Cane Sugar (100g)  
1 Large Egg plus 1 Large Egg Yolk  
1 Teaspoon Vanilla Extract plus  
½ Teaspoon Almond Extract

## Directions:

- 👉 In a medium sized bowl, mix all dry ingredients above thoroughly and set aside.
- 👉 In a medium sized bowl, blend butter and shortening together.
- 👉 Add sugar to butter and shortening and blend until thoroughly incorporated.
- 👉 Add Egg and Egg Yolk to wet mix and mix until completely blended then mix in Vanilla & Almond Extract.
- 👉 Slowly fold in ½ of dry mix to wet mix to blend. Then slowly add remaining dry mix until a smooth dough forms.
- 👉 Refrigerate dough for 4 hours or overnight before baking. This dough also freezes well for up to 2 weeks.
- 👉 When it's time to bake. Preheat Oven 350°F.
- 👉 While dough is still chilled, roll 1" balls of dough with hands and then roll around in the bowl of cinnamon-sugar mixture. Place balls of dough on parchment-lined baking sheets. (For a more puffy cookie, we chill the shaped balls before baking and then immediately place in oven.)
- 👉 Bake 9-12 minutes, turning pans around half-way through baking time. As soon as you see the tops of cookies begin to crack, they are done.
- 👉 Cool cookies in pan for one minute before transferring to wire rack to cool completely. While cookies are still on the pan, if desired, sprinkle additional cinnamon-sugar mixture on top of the cookies using a salt/spice shaker.
- 👉 Cookies freeze well between waxed paper in a covered container up to 2 weeks.

