

# Maple Snickerdoodles

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*Makes about 3 dozen*

## **What You'll Need:**

### **For the cookies**

2 3/4 cups (360 grams)\* all-purpose flour  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 1/2 teaspoons cream of tartar  
1 cup butter (225 grams), softened  
2/3 cup (130 grams) maple sugar  
2/3 cup (134 grams) white sugar  
2 large eggs  
1 teaspoon vanilla extract  
1 teaspoon maple extract

### **For the topping**

1/3 cup (67 grams) maple sugar  
1 tablespoon + 1 teaspoon ground cinnamon (or to taste) **What You'll Do:**

1. In a medium bowl, whisk together the flour, baking soda, salt and cream of tartar to combine. Set aside.
2. In the bowl of an electric mixer fitted with the paddle attachment, cream the butter and sugars together until light and fluffy, 2 to 3 minutes. Add the eggs one at a time, beating well after each addition, about 30 seconds total. Scrape down the sides of the bowl after each egg is added. Add the vanilla and maple extracts and mix to combine. Scrape down the sides of the bowl. Always be scraping (ABS)
3. Add the flour mixture in two additions, scraping down the sides of the bowl each time. Mix until just blended.
4. Refrigerate the dough for at least 15 minutes (and up to 3 days if you are especially patient) to make it easier to handle.
5. When ready to bake, heat the oven to 350° F and line two baking sheets with parchment. Mix the topping ingredients in a small, shallow bowl until combined.
6. Shape a generous teaspoon of dough into a ball and roll in the cinnamon-maple sugar topping to cover. Place two inches apart on the cookie sheet.
7. Bake for 8 to 11 minutes, until the cookies are lightly colored and just firm to the touch. Cool on baking sheet for one minute before transferring to cooling rack. Cookies will stay soft for a few days if kept in a tightly sealed container.

\*this is not the standard measurement of cups to grams. This is because of my scale. I blame it for everything.