

## TASTE WITHOUT WASTE

### Snickerdoodles

Makes 24 cookies

#### *Ingredients*

225 unsalted butter, softened

½ cup caster sugar

1 egg, lightly beaten

1 ½ cups plain flour

1 tsp cream of tartar

½ tsp bicarbonate of soda

1 tsp ground cinnamon

#### *Method*

Preheat the oven to 190C. Line two baking trays with baking paper.

In a large bowl beat the butter until soft. Add the caster sugar and cream until light and fluffy. Gradually add the beaten egg, beating until incorporated.

In a separate bowl whisk together the flour, cream of tartar, bicarb soda and cinnamon.

Combine the dry ingredients with the butter and mix until well combined and no pockets of flour remain.

Wrap the dough in clingfilm and refrigerate for 30 minutes (up to 24 hours). Shape the dough into slightly smaller than golf-ball sized spheres and set on the baking trays, leaving a good 5cm between each ball. Flatten slightly with the palm of your hand and bake for approximately 9 minutes or until just firm and beginning to turn golden brown around the edges. Set trays on a wire rack and leave to cool for 2 minutes before gently transferring the cookies from the baking tray to the wire rack and leaving to cool completely.

Will keep in an airtight container for up to 5 days. Alternatively, can be frozen for up to 2 months.

*Source: Barely adapted from 500 Cookies by Phillipa Vanstone & Carol Beckerman.*

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