

SNICKERDOODLES (about 30 large cookies)

Are you ready for this? **I don't like snickerdoodles unless they're gluten-free.** But feel free to use regular flour in this recipe.

Preheat oven to 350 degrees. Line baking sheets with parchment paper.

INGREDIENTS:

3 ¼ c. gluten-free flour blend ~ I like [King Arthur](#)

¼ tsp cream of tartar

½ tsp baking soda

½ tsp cinnamon

¼ tsp salt

1 ½ sticks butter or margarine (¾ cup) ~ I like [Country Crock Plant Butter](#)

4 T. shortening ~ I like [Spectrum organic](#)

2 c. sugar

2 eggs (or 1 T. golden flaxseed meal mixed with 6 T. pumpkin puree or applesauce, ½ tsp apple cider vinegar + ¼ tsp baking soda)

2 tsp vanilla extract

COATING: mix together ¼ c. sugar and 1 tsp cinnamon in a small bowl

INSTRUCTIONS: Whisk together flour, cream of tartar, baking soda, cinnamon and salt in a large bowl, and set aside. If making egg free, whisk together egg substitute ingredients in a small bowl and set aside. With a stand or hand mixer, beat together margarine, shortening and sugar until fluffy. Add in eggs or egg substitute and mix well, scraping down sides of bowl. Slowly add in flour mixture and vanilla extract, and beat until combined (scrape down sides of bowl halfway through). Using an ice cream scoop or cookie scoop, drop rounds of dough into sugar cinnamon coating until evenly covered, then set cookie rounds on parchment-lined baking sheets, 2 inches apart. Bake for 11-14 minutes until edges are slightly golden and center is just set. Allow to rest on cookie sheet for 1 minute before carefully transferring to wire racks to cool completely.