

# ZULLI'S SNICKERDOODLE COOKIE RECIPE

Zulli loves baking her snickerdoodle cookies for Ryker! Sadly, there's no magical cinnamon spice flavoring we can add to this cookie recipe, but I promise you they still taste magical!

Some notes before you begin: There are two special ingredients in this recipe—cookie butter and pudding mix. Cookie butter is basically peanut butter but made with cookies. It gives the cookies a nice, “brown butter” kind of flavor, where the pudding mix keeps the cookies super soft. I highly recommend using the pudding mix, but if you don't want to (or can't find/don't want to make your own) cookie butter, you can add in another half stick (4 tablespoons) of butter as a replacement.



## Ingredients:

- 1.5 cups butter, chilled
- ⅓ cup cookie butter
- ¾ cup brown sugar
- ¾ cup white sugar
- 1 tbs cinnamon
- 3.4 ounce package vanilla instant pudding (make sure it's instant!)
- 2 eggs
- 1 teaspoon vanilla extract
- 2.5 cups flour
- 1 teaspoon baking soda
- 1 tablespoon hot water
- ½ teaspoon salt
- 2 cups white chocolate chips (optional)
- For outer coating: 2 tablespoons sugar, 1 tablespoon cinnamon

## Instructions:

1. Preheat the oven to 350°F. (If you want a slightly thicker cookie, you can refrigerate the dough for an hour or so before baking.)
2. Using a stand mixer (or a powerful hand mixer), beat the butter and cookie butter together until smooth.
3. Add in both the white and brown sugars. Keep beating until it's incorporated. It should have a gritty, but creamy texture to it.
4. Add in the eggs one at a time and keep mixing!
5. Dissolve the baking soda in the hot water. (Make sure it's hot! Baking soda is activated by heat and dissolving it kickstarts this reaction.) Mix in the baking soda mixture, cinnamon, salt, and vanilla.
6. In a separate bowl, mix together the flour and pudding mix, then slowly incorporate it into the wet mixture.
7. Mix in the white chocolate chips with a wooden spoon (or do what I did and put on a pair of gloves to mix by hand). You can omit the chips if you want or try a different flavor like cinnamon chips!
8. Roll the dough into balls. For the outer coating, mix the cinnamon and sugar together in a small bowl and roll the cookie ball in the mixture. I like to smooch the tops down for a flatter cookie. For a crunchier texture, try using raw sugar. Don't skimp! This is where the snickerdoodle cookie gets most of its cinnamon taste.
9. Place on parchment paper or a silicone lined baking sheet (the melted sugar gets sticky!). Bake for 10-12 minutes. The cookies may not look done, but you don't want to overcook them. Take them out when the edges are barely starting to brown and let them rest on the cookie sheet for about five minutes before removing to completely cool.

If you don't want to bake all of them at once, you can freeze the cookie balls to bake later. Thaw them in the refrigerator, take them out and bring to room temp, then roll and bake in the same way.

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## Ingredients:

- 340 grams butter, chilled
- 150 grams brown sugar
- 89 grams cookie butter
- 150 grams white sugar
- 1 tablespoon cinnamon
- 96 grams package vanilla instant pudding (make sure it's instant!)
- 2 eggs
- 1 teaspoon vanilla extract
- 300 grams flour
- 1 teaspoon baking soda
- 1 tablespoon water
- ½ teaspoon salt
- 350 grams white chocolate chips (optional)
- For outer coating: 2 tablespoons sugar, 1 tablespoon cinnamon

## Instructions:

1. Preheat the oven to 177°C. (If you want a slightly thicker cookie, you can refrigerate the dough for an hour or so before baking.)
2. Using a stand mixer (or a powerful hand mixer), beat the butter and cookie butter together until smooth.
3. Add in both the white and brown sugars. Keep beating until it's incorporated. It should have a gritty, but creamy texture to it.
4. Add in the eggs one at a time and keep mixing!
5. Dissolve the baking soda in the hot water. (Make sure it's hot! Baking soda is activated by heat and dissolving it kickstarts this reaction.) Mix in the baking soda mixture, cinnamon, salt, and vanilla.
6. In a separate bowl, mix together the flour and pudding mix, then slowly incorporate it into the wet mixture.
7. Mix in the white chocolate chips with a wooden spoon (or do what I did and put on a pair of gloves to mix by hand). You can omit the chips if you want or try a different flavor like cinnamon chips!
8. Roll the dough into balls. For the outer coating, mix the cinnamon and sugar together in a small bowl and roll the cookie ball in the mixture. I like to smooch the tops down for a flatter cookie. For a crunchier texture, try using raw sugar. Don't skimp! This is where the snickerdoodle cookie gets most of its cinnamon taste.
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