

Foodnity Recipes

Apple Butter Snickerdoodles: Easy Cinnamon Cookies

20 min Prep time	**12 min** Cook time	**32 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

The Dough

- [ ] 1/2 cup unsalted butter, softened
- [ ] 3/4 cup brown sugar, packed
- [ ] 1/4 cup apple butter
- [ ] 1 large egg, room temperature
- [ ] 1 tsp vanilla extract
- [ ] 2 1/4 cups all-purpose flour
- [ ] 1 tsp cream of tartar
- [ ] 1/2 tsp baking soda
- [ ] 1/4 tsp salt

Cinnamon Sugar Coating

- [ ] 1/4 cup granulated sugar
- [ ] 1 tbsp ground cinnamon

Instructions

1. Start by preheating your oven to 350°F. Line two large baking sheets with parchment paper. I always prefer parchment; it just makes the cleanup so much easier, and I'm too old to be scrubbing pans all day.
2. In a large bowl, cream together the softened butter and brown sugar until it looks fluffy. Now, stir in the apple butter, the egg, and the vanilla. It might look a little separated at first, but just keep stirring gently until it's smooth.
3. In a separate bowl, whisk together your flour, cream of tartar, baking soda, and salt. Gradually add this to the wet ingredients. Use a wooden spoon—there's something so satisfying about the sound of the dough pulling away from the sides of the bowl.
4. Mix your cinnamon and granulated sugar in a small shallow bowl. Scoop about two tablespoons of dough and roll it into a ball with your palms. Oops, if they get too flat, just gently reshape them.
5. Roll each ball generously in the cinnamon sugar until completely coated. Place them on your baking sheet, leaving about two inches between them so they have room to breathe.
6. Bake for 10 to 12 minutes. You want the edges to be set, but the centers should still look a tiny bit soft. If you overbake them, they lose that chewy magic.

Nutrition per serving

210 kcal	3 g	32 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If your apple butter is very sweet, you can reduce the brown sugar by a tablespoon.
- For a more intense apple flavor, add a pinch of ground cloves to the dough.
- Always use room temperature eggs; they blend into the butter much better.