

Foodnity Recipes

Caramel Apple Snickerdoodles Recipe

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

Ingredients

Dough Ingredients

- [ ] 1 cup unsalted butter, softened
- [ ] 3/4 cup granulated white sugar
- [ ] 3/4 cup packed brown sugar
- [ ] 2 large eggs, room temperature
- [ ] 2 tsp vanilla extract
- [ ] 2 1/4 cups all-purpose flour
- [ ] 1 tsp cream of tartar
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 1/2 cup finely diced Granny Smith apple (patted dry)
- [ ] 1/2 cup caramel bits

Cinnamon Sugar Coating

- [ ] 1/2 cup granulated sugar
- [ ] 2 tbsp ground cinnamon

Instructions

1. Preheat your oven to 350°F (175°C). Line your baking sheets with parchment paper or a silicone mat so nothing sticks.
2. In a large bowl, cream together the softened butter, white sugar, and brown sugar until the mixture is light and fluffy. This usually takes about 3 minutes with a mixer.
3. Beat in the eggs one at a time, then stir in the vanilla extract. Make sure everything is well combined and smooth.
4. In a separate bowl, whisk together the flour, cream of tartar, baking soda, and salt. Gradually add these dry ingredients to the wet mixture, stirring until just combined.
5. Gently fold in the finely diced apples and the caramel bits. Be careful not to overwork the dough—just a few folds with a spatula will do.
6. Combine the coating sugar and cinnamon in a small bowl. Scoop about 2 tablespoons of dough and roll into a ball.
7. Roll the dough ball in the cinnamon-sugar mixture until evenly coated on all sides.
8. Place balls on the baking sheet about 2 inches apart. Bake for 10 to 12 minutes, or until the edges are set but the centers still look slightly soft.

9 Let the cookies cool on the pan for 5 minutes before transferring them to a wire rack to cool completely.

Nutrition per serving

210 kcal	3 g	24 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- If your apples are very juicy, definitely squeeze them in a paper towel first to avoid soggy cookies.
- Room temperature eggs blend much better into the batter than cold ones.
- For a deeper flavor, you can use a dark brown sugar instead of light brown.