



Gluten-Free Snickerdoodles

SERVES: 10

TEMPERATURE: 350 DEGREES

PREP TIME: 15 MINUTES

COOK TIME: 12-15 MINUTES

INGREDIENTS

1/2 cup butter or coconut oil,
softened

1/2 cup sugar

1/4 cup brown sugar

1 egg

1 tsp vanilla

1/2 cup all purpose gluten-free flour

1 tsp. cream of tartar

1 tsp cinnamon

1/2 tsp baking soda

1/2 tsp salt

Topping:

1/4 cup sugar

1 tbsp. cinnamon

DIRECTIONS

Preheat the oven to 350° F. Line a couple of sheet pans with parchment paper.

In a mixing bowl, cream together butter or coconut oil with white and brown sugar.

Next add in egg and vanilla.

Mix together dry ingredients of GF flour, cream of tartar, cinnamon, baking soda and salt. Add to wet ingredients and mix until batter comes together.

Shape batter into balls and mix together in cinnamon sugar mixture. Bake at 350 degrees for 10-12 minutes

Note: Be sure to check if the GF flour you're using is a 1:1 ratio or if you need to add more of less than regular flour.

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Recipe from the blog: Mile High Mitts

