



# New-Fashioned Snickerdoodles Recipe

Prep	20 mins
Cook	15 mins
Active	20 mins
Cooling Time	10 mins
Total	45 mins
Serves	24 servings

## Ingredients

- 4 ounces unsalted butter (1 stick; 114g), firm but pliable, about 60°F (16°C)
- 3 ounces virgin coconut oil (heaping 1/3 cup; 85g)
- 10 1/2 ounces sugar (about 1 1/2 cups; 298g)
- 1 1/4 teaspoons (6g) Diamond Crystal kosher salt; for table salt, use half as much by volume or use the same weight)
- 1 teaspoon (4g) baking powder
- 1/2 ounce vanilla extract (about 1 tablespoon; 15g)
- 1 large egg, straight from the fridge (about 1 3/4 ounces; 50g)
- 10 1/2 ounces low-protein all-purpose flour, such as Gold Medal (about 2 1/3 cups, spooned; 295g)

### For the Cinnamon Sugar:

- 2 ounces sugar (1/4 cup; 57g)
- 2 3/4 teaspoons (5g) ground cinnamon
- 1 1/2 teaspoons (1.25g) freshly grated cinnamon

## Directions

1. Adjust oven rack to middle position and preheat to 400°F (200°C). Combine butter, coconut oil, sugar, salt, baking powder, and vanilla in the bowl of a stand mixer fitted with the paddle attachment. Mix at low speed to combine, then increase to medium and beat until soft, fluffy, and pale, about 5 minutes, although the exact timing will vary. Halfway through, pausing to scrape the bowl and beater with a flexible spatula, and then resume mixing on medium speed. Add egg and continue beating until smooth. Reduce speed to low, add flour, and mix to form a stiff dough.
2. Using a cookie scoop, divide dough into 2-tablespoon portions. If you like, these can be transferred to a zipper-lock bag and refrigerated for up to 1 week, or frozen for up to 3 months; soften to about 68°F (20°C) before baking.
3. **For the Cinnamon Sugar:** Mix sugar with ground and grated cinnamon in a small bowl, adding more spice if you prefer. (It should taste very intense to offset the mild dough.) Roll each portion of dough into a smooth and sticky ball, then tumble in cinnamon sugar until fully coated.
4. Arrange on a parchment-lined rimmed baking sheet, leaving 2 1/2 inches between balls, then flatten into 2-inch disks about 1/2 inch thick. Generously cover with the remaining cinnamon sugar, creating a thick layer that will crack and crinkle in the oven.

5. Bake until the snickerdoodles begin to spread, about 5 minutes, then reduce temperature to 350°F (175°C). Continue baking until firm around the edges but steamy in the middle, about 6 minutes longer. Cool directly on baking sheet until the crumb is set, about 8 minutes. Enjoy warm, or store in an airtight container for up to 3 days at room temperature.

## Special Equipment

[Stand mixer](#), [flexible spatula](#), [2-tablespoon cookie scoop](#), [Microplane](#), [rimmed baking sheet](#)

## Notes

This recipe works best with cassia cinnamon sticks, which are easy to grate and boost the classic flavor of cinnamon in snickerdoodles. Grate on a spice grater or zester, such as a Microplane, working from the tip of the cinnamon stick, rather than its side.

## Make-Ahead and Storage

To make ahead, divide portioned dough between heavy-duty zipper-lock bags and refrigerate up to one week (or freeze for up to three months). Soften the dough at room temperature until roughly 70°F, then roll, coat, flatten, and bake as directed.