

## THE WAY THE COOKIE CRUMBLES



### **Chai Snickerdoodles** (adapted from Cook's Illustrated and The Novice Chef)

Makes about 60 cookies

#### Dough:

2¼ cups (11¼ ounces) unbleached all-purpose flour  
2 teaspoons cream of tartar  
1 teaspoon baking soda  
16 tablespoons (2 sticks) unsalted butter, softened but still cool  
½ teaspoon salt  
1½ cups (10½ ounces) granulated sugar  
2 large eggs

#### Chai mix for rolling dough:

4 tablespoons granulated sugar  
1½ teaspoons ground cinnamon  
1½ teaspoons ground cardamom  
½ teaspoons ground ginger  
¼ teaspoon ground cloves  
¼ teaspoon nutmeg

1. Adjust oven racks to the middle position. Preheat the oven to 400 degrees. Line baking sheets with parchment paper or silicone mats. In a medium bowl, whisk together the flour, cream of tartar, baking soda and salt; set aside. In the bowl of an electric mixer fitted with the paddle attachment, cream the butter, salt, and sugar on medium speed until well combined, 1 to 1½ minutes. Scrape down the sides of the bowl, add the eggs, and beat again until combined, about 30 seconds. Add in the dry ingredients and beat at low speed until just combined, about 20 seconds.
2. In a small, shallow bowl, combine sugar and spices for rolling the dough. Stir or shake well to combine. Working with a scant tablespoon of dough each time, roll the dough into 1-inch balls. Roll the balls in the cinnamon sugar mixture and place them on the prepared baking sheets, about 2 inches apart.
3. Bake until the edges of the cookies are beginning to set and the center are soft and puffy, 8-10 minutes. Let the cookies cool on the baking sheets 2-3 minutes before transferring them to a wire rack to cool completely.