

Snickerdoodle Skillet Cookie

Ingredients

2 3/4 c Flour
2 t Cream of Tartar
1 t Baking Soda
1/2 t Salt
1 t Ground Cinnamon (plus 1 1/2
teaspoon)
1 1/2 c Sugar (plus 1 tablespoon)
1/2 c Unsalted Butter (room
temperature)
2 Eggs (room temperature)

Instructions

1.Preheat oven to 350 degrees F. In a medium bowl, whisk together flour, cream of tartar, baking soda, salt and 1 teaspoon of cinnamon, set aside. In a small bowl add 1 1/2 teaspoon cinnamon and 1 tablespoon sugar and mix well, set aside.

2.In the bowl of a standing mixer add 1 1/2 cups sugar and the butter and beat on medium for 2 minutes, until smooth and slightly fluffy. Scrape down bowl as needed. Add eggs and beat until smooth. Add in flour mixture and beat until combined.

3.Spread dough evenly into a 10-inch cast iron skillet. Sprinkle top with the small bowl of cinnamon/sugar. Place into the oven and bake for 35 minutes, until set. Remove and let cool before serving.