

Cookie Dough Recipe

- *As seen on our blog*

RECIPE BY

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Ingredients

- 1 cup unsalted butter (softened)
- 1 cup sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 1 1/2 teaspoons cinnamon
- 3 cups all-purpose flour
- 2 teaspoons cream of tartar (or substitute for 3tsp lemon juice)
- 1 teaspoon baking soda
- 1 teaspoon salt

Directions

1. Preheat your oven to 375°F (190°C).
2. Cream together the softened butter and sugar until light and fluffy - use a stand or handheld electric mixer.
3. Add the eggs one-by-one until well combined, and then the vanilla extract (and lemon juice if no cream of tartar).
4. In a separate bowl, combine the flour, cream of tartar, baking soda, and salt.

5. Gradually add the dry ingredients to the butter mixture and mix until a dough forms. If you don't have a kitchen aid or stand mixer, mixing with your spatula at this point would also do the trick.
6. Roll the dough out on a well-floured surface to approximately $\frac{1}{4}$ inch (just over $\frac{1}{2}$ cm) thick.
7. Have fun cutting out shapes with your child using cookie cutters, container lids, or even play-dough stencils.
8. Place the cookies on a baking tray and bake at 375°F (190°C) for 10–12 minutes, or until the bottoms are lightly golden brown. For crispier cookies, bake a little longer (dads recommendation).
9. Allow to cool slightly before enjoying.