

Snickerdoodles w/ Caramel & Sea Salt



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

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Recipe from: www.thecomfortofcooking.com

Makes 35

1/4c sugar	2 eggs	1/8t salt
1T cinnamon	1/4t vanilla	35 Rolo chocolate caramel candies
1 1/2c sugar	2 3/4c all~purpose flour	Coarse sea salt or flake salt
1c butter, room temperature	2t cream of tartar	
	1t baking soda	

Preheat oven to 375 degrees. Line a large baking sheet with parchment paper. For the cinnamon-sugar mixture, combine 1/4c sugar and cinnamon in a shallow dish and set aside.

In a large bowl, beat 1 1/2c sugar and butter at medium speed until light and fluffy, 3~5 minutes. Beat in eggs one at a time, scraping the sides of the bowl after each addition. Stir in vanilla.

Sift flour, cream of tartar, baking soda, and salt into mixing bowl. With mixer on low, mix until thoroughly combined.

Working 1T of dough at a time, roll dough into balls, placing a single Rolo candy inside each ball of dough. Roll dough balls in the cinnamon sugar mixture and place on the baking sheet. Sprinkle with sea salt.

Bake for 7~8 minutes. The cookies should look raw between the cracks and seem underdone. Let cookies cool on baking sheet for 5 minutes, then transfer to a wire rack to cool completely.

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