

A Delicious Deception

Book 16 of the Key West Food Critic Mysteries

Recipe

Snickerdoodle Cookies

Snickerdoodle Cookies could be a great accompaniment to your book group's discussion! Reba bakes these for her daughter Tamara in an early scene of *A Delicious Deception*. They are my favorite cookies and Hayley's as well...

Ingredients

Two sticks unsalted butter, softened
1/4 teaspoon salt
1 and 1/2 cups sugar
2 and 1/2 tsp baking powder
2 and 3/4 cups flour
2 eggs, room temperature
For the topping:
3 tsp cinnamon
3 tablespoons sugar

Preheat the oven to 375. Sift the dry ingredients (salt, sugar, and baking powder) together and set aside. Using either a beater or a KitchenAid mixer, beat the butter until light and fluffy. Beat in the eggs one at a time, about 1 to 2 minutes after each addition.

Slowly mix in the dry ingredients—don't beat too long or the cookies will be tough. Divide the dough into two parts and roll them into logs, wrapped with parchment paper. Refrigerate for two hours or freeze for one. Don't fuss too much—this isn't a beauty contest, as you'll be rolling the cookies too.

Mix the cinnamon and sugar on a plate. Cut the logs into one-inch pieces and form each piece into a ball. Roll the balls in the cinnamon mixture and place them on 2 parchment-covered baking sheets. You should end up with about 2 dozen. Big ones!

Bake at 375 for 8-10 minutes, removing them as soon as the first cracks appear.