Suspiciously Good Snickerdoodles

Ingredients

- 8 tablespoons unsalted butter, at room temperature
- ¾ cup granulated sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 1 teaspoon baking powder
- ¼ teaspoon cream of tartar
- ¼ teaspoon cardamon
- ½ teaspoon table salt
- 1 ⅓ cups all-purpose flour

For the Coating

- 2 tablespoons granulated sugar
- 1 ½ teaspoons cinnamon, to taste
- ½ teaspoon cardamom

Preparation

1. Preheat the oven to 350°F. Lightly grease (or line with parchment) two baking sheets.
2. Beat together the butter and sugar until smooth.
3. Add the egg, beating until smooth.
4. Beat in the vanilla, baking powder, cream of tartar, cardamom, and salt.
5. Add the flour, mixing until totally incorporated.
6. To make the coating: Shake together the sugar and cinnamon in a medium-sized zip-top plastic bag.
7. Drop small (1"-diameter) balls of dough into the bag; a teaspoon cookie scoop works well here. Roll/toss the cookies in the cinnamon-cardamom sugar until they're completely coated.
8. Space the cookies at least 1 ½" apart on the prepared baking sheets.
9. Bake the cookies for 8 minutes (for soft cookies) to 10 minutes (for crunchier cookies).
10. Remove them from the oven and cool them on the pan until they're firm enough to transfer to a rack to cool completely.

Pair with The Cookie Crumbles or Their Just Desserts by Tracy Badua and Alechia Dow and enjoy!

The *Great British Bake Off* meets *Knives Out* in this fun and propulsive middle grade novel following two best friends who must solve the mystery behind a baking competition gone awry.

A Junior Library Guild Gold Selection

This enchanting and rollicking follow-up to *The Cookie Crumbles* follows two best friends caught up in a twisty mystery when jewels go missing at a high-stakes baking competition.

About the Authors

Tracy Badua (right) is an award-winning Filipino American author of books for young people. By day, she is an attorney, and by night, she squeezes in writing, family time, and bites of her secret candy stash.
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Alechia Dow (left) is a former pastry chef, a librarian, and an award-winning author of acclaimed young adult sci-fi fantasies, several short anthology pieces, and magical (sometimes mysterious) middle grade stories. When not writing, you can find her having epic dance parties with her family, baking, reading, taking teeny adventures, and exploring her local food scene.
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Chewy Molasses Cookies

Ingredients

- ⅓ cup granulated sugar
- 2 ¼ cups all-purpose flour
- 1 teaspoon baking soda
- ¼ teaspoon salt
- 1 ½ teaspoons cinnamon
- 1 ½ teaspoons ginger
- ½ teaspoon cloves
- ¼ teaspoon allspice
- 1 ½ sticks butter
- ⅓ cup dark brown sugar
- 1 large egg yolk
- 1 teaspoon vanilla extract
- ½ cup molasses
- ½ cup sugar for dipping

Preparation

1. Preheat oven to 375°.
2. Line two sheet pans with parchment paper.
3. Whisk flour, baking soda, salt, and spices in a bowl. Set aside.
4. Beat butter with brown and granulated sugar at medium high speed for 3 minutes with hand mixer or stand mixer.
5. Add yolk and vanilla, and continue mixing for 20 seconds.
6. Add molasses and mix for another 20 seconds.
7. Reduce speed to lowest setting and add flour mixture and beat until just incorporated.
8. Using a tablespoon measure, scoop a heap of dough into your hands, and form a ball (1 ½-inch ball). Drop in bowl of the ½ cup sugar. Roll the ball around to coat it with sugar.
9. Repeat these steps with the remaining dough. Cookies should be spaced 2 inches apart on the baking sheet.
10. Bake 1 sheet at a time for 11 minutes; the cookies will look browned and puffy, but the centers should look underdone.
11. Cool cookies on baking sheet.

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