Porchlight Products Apple Butter Snickerdoodles

Ingredients

- ❖ 3 cups all-purpose flour
- 2 tsp. baking powder
- ❖ ¼ tsp. salt
- ❖ ¾ cup butter, softened
- ❖ 1¼ cup granulated sugar + ⅓ cup divided
- 2 large eggs
- ❖ 1 tbsp. vanilla extract
- ½ cup Porchlight Products apple butter
- ❖ ½ tsp. cinnamon + 1 tsp. divided



Directions

- 1. Whisk flour, baking powder, and salt in a bowl. Set aside.
- 2. Cream butter and 1 ¼ cups sugar in a mixer until fluffy.
- 3. Mix in eggs, vanilla, ½ tsp. cinnamon, and apple butter. Beat just until mixed.
- 4. Add in flour mixture and mix until just blended.
- 5. Chill dough for at least 4 hours.

- 6. Preheat oven to 350°F.
- 7. Line cookie sheet with parchment paper.
- 8. Place 1 tsp. cinnamon and ⅓ cup sugar in a bowl.
- 9. Scoop balls of cookie dough and roll them in the cinnamon sugar.
- 10. Place on cookie sheet and bake cookies for 13-14 minutes.