



Easy Gluten-Free Snickerdoodle (Grain-Free)

Gluten-Free, Grain-Free, Nut-Free

Ingredients

- 1 $\frac{1}{3}$ cups of **Otto's Naturals – Cassava flour**
- $\frac{1}{4}$ teaspoon baking soda
- $\frac{1}{4}$ teaspoon cream of tartar
- $\frac{1}{2}$ cup softened butter + 2 Tablespoons Melted Butter
- 1 cup sugar
- 1 egg
- $\frac{1}{2}$ teaspoon vanilla

Cookie Topping Ingredients

- 2 teaspoons sugar
- 1 teaspoon cinnamon

Instructions

1. Pre-heat oven to 375 degrees and line baking sheets with parchment paper
2. In a large bowl combine softened butter and sugar using a hand mixer
3. Add egg, vanilla and melted butter to the butter and sugar mixture and mix until smooth
4. In a separate bowl add **Otto's Cassava Flour**, baking soda and cream of tartar and mix until combined
5. Combine dry ingredients into wet ingredients and mix well
6. In a small bowl mix together cinnamon and sugar for topping
7. Roll dough into tablespoon-sized balls and coat in cinnamon sugar topping
8. Place on baking sheet and bake for 6-8 minutes

(Makes approximately 24 cookies.)