

# CANDY APPLE SNICKERDOODLES

## INGREDIENTS:

### FOR COOKIES:

- 1 cup unsalted butter, softened
- 1 ½ cups sugar
- 2 large eggs
- ¼ teaspoon LorAnn Cinnamon Oil
- 1 teaspoon LorAnn Green Apple hard candy flavor
- 2 ¾ cup flour
- 1 ½ teaspoon cream of tartar
- ½ teaspoon baking soda
- ¾ teaspoon salt

### FOR CINNAMON SUGAR MIX:

- 1 ½ tablespoons cinnamon
- ¼ cup white sugar

### FOR HARD CANDY TOPPER:

- 1 package (19 oz) LorAnn Gourmet Hard Candy Mix
- ½ cup water
- 2 teaspoons LorAnn Green Apple flavor

### EQUIPMENT

- Mixer
- Baking sheet
- Parchment paper
- Measuring cups and spoons
- Spatula
- Cookie scoop
- Saucepan
- Candy thermometer
- High heat spatula

## DIRECTIONS:

### For Cookies:

1. Preheat the oven to 350 degrees.
2. In a large mixing bowl, cream butter and sugar for 4-5 minutes until light and fluffy. Scrape the sides of the bowl and add the eggs and vanilla. Cream for 1-2 minutes longer.



3. Stir in flour, cream of tartar, baking soda, and salt, just until combined.
4. In a small bowl, stir together sugar and cinnamon.
5. If time allows, wrap the dough and let it refrigerate for 20-30 minutes. Roll into small balls until round and smooth. Drop into the cinnamon-sugar mixture and coat well. Using a spoon, coat for a second time, ensuring the cookie balls are completely covered. \*To make flatter snickerdoodles, press down in the center of the ball before placing in the oven. This helps to keep them from puffing up in the middle.\*
6. Place on a parchment paper-lined baking sheet. Bake for 9-11 minutes. Let cool for several minutes on a baking sheet before removing from the pan.
7. Cool cookies completely before topping with hard candy.

**For Hard Candy Top:**

1. Following the instructions on the LorAnn Hard candy bag, combine dry mix with  $\frac{1}{2}$  cup of water.
2. Bring to a boil, without stirring. Cook until temperature reaches 300F.
3. Once mix stops boiling, stir in LorAnn green apple flavor.
4. Using a high heat spatula, place a small amount of hot hard candy on top of each cookie. Be EXTREMELY careful in this step, as cooked sugar is very hot and burns easily. If hard candy becomes too thick while working with it, turn heat back to low until it becomes workable again.
5. Allow hard candy top to cool completely before eating.
6. Enjoy!
7. Store in an airtight container. Shelf life is 2-3 days at room temperature before texture changes in cookie.

Yields 24 cookies.

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