#NCSSconnects Virtual Activity

**Activity:** Snickerdoodle Cookies

**Category:** STEAM

**Suggested Grade Level:** Grades 7-12

**Description:** Baking is basic chemistry! Measuring your ingredients accurately ensures predictable, repeatable results.

**Supplies:**
- Hand mixer or wooden spoon
- Whisk
- Bowls
- Baking sheet
- Measuring cups and spoons
- Butter knife
- Cooking spray or parchment paper (not wax paper)

**Ingredients:**
- 1 cup butter (room temperature)
- 1 ¼ cups sugar
- 1 egg
- 1 ½ teaspoons vanilla extract
- 3 cups flour
- 1 ½ teaspoons baking powder
- ¼ teaspoon salt

*For coating:*
- ¼ cup sugar
- 1 ½ teaspoons cinnamon

**Instructions:**
1. Wash your hands. Turn your oven on at 350 degrees (with parental supervision).
2. Spray your baking sheet with cooking spray, or line it with a sheet of parchment paper.
3. Using mixer or wooden spoon, cream together butter and sugar.
4. Add egg and vanilla.
5. In another bowl, mix flour, baking powder and salt.
6. Slowly add flour mixture to butter mixture, mixing well between each addition.
7. If dough is too sticky, mix in flour one tablespoon at a time. If the mixture is crumbly, mix in water one teaspoon at a time until dough holds together.
8. Mix the cinnamon and sugar coating together in another bowl.
9. Scoop dough with spoon into balls the size of a ping-pong ball and roll in cinnamon/sugar.
10. Place on baking sheet about 2” apart.
11. Bake for 12-15 minutes, until the center is just set.
12. Let cool 2 minutes before moving to a wire rack or platter.