



Snickerdoodle Blondies

Maintenance to be mixed into your cookie: nuts, seeds, chickpea flour

Supplies needed:

- 1/8 or 1/4 cup cookie dough scooper
- Muffin tray

Ingredients:

Dough:

- 1 cup butter (room temp)
- 1 1/2 cups of brown sugar
- 1/2 cup white sugar
- 2 eggs
- 1 tsp cinnamon
- 2 3/4 cup flour
- 1 tsp vanilla
- 2 tsp of baking powder
- 1 tsp salt

Topping:

- 2 1/2 Tbsp sugar
- 2 tsp cinnamon
- Frosting to drizzle (optional)

Instructions:

1. Mix flour, salt, baking powder, and cinnamon together and place to the side
2. In a standing mixer, mix softened butter with both sugars until fluffy with the paddle attachment (scrape sides of bowl often)
3. Mix in egg and vanilla for 2 more minutes until fluffy again (scrape sides of bowl often)
4. Mix flour mixture into butter mixture until combined and fluffy
5. Measure 1/8 cup or 1/4 cup cookie dough balls.
6. Stir in maintenance foods of choice into each individual ball of dough.
7. Place dough ball in a muffin tin that is lined with paper or sprayed with oil.
8. Sprinkle cinnamon sugar mix onto the top of each cookie





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9. Bake just until the bottoms are slightly golden brown, they will still be soft in the middle still, about 15-20 minutes. They will harden and continue cooking after you take them out of the oven. Leave them on the tray until they can be picked up.

Storage Tips:

- ★ Can store in the freezer for up to 3 months

Please carefully review the ingredients listed above. It is your responsibility to ensure that your child can safely enjoy any of our Food Allergy Institute Recipes or other food-related documents. Each child in our program has a unique allergic profile and is at a different stage in their journey to food freedom. Use good judgment. If your child has not yet been cleared to consume the foods listed above then choose another recipe or substitute accordingly.

This Recipe Contains The Following Top 8 Allergens As Primary Ingredients: egg, wheat, dairy