

# No Cream of Tartar Snickerdoodle Recipe Everyone Will Love

**No cream of tartar snickerdoodle recipe** lovers, this one's for you. I'm bringing you a cozy twist on the classic, keeping the soft, chewy texture you love, but making it simpler for everyday baking. With warm cinnamon sugar and a buttery crumb, these cookies are pure homemade joy, perfect for sharing on a quiet afternoon.

Like my favorite **cherry cookies**, this recipe is approachable, nostalgic, and brimming with comfort, making it an instant go-to for bakers of all skill levels.

## Can snickerdoodles be made without cream of tartar?

Yes. This **no cream of tartar snickerdoodle recipe** uses baking powder instead, keeping the cookies soft, chewy, and flavorful. You still get the classic cinnamon sugar coating and buttery texture without specialty ingredients. It's a simple, cozy treat perfect for home bakers wanting a quick, approachable recipe.

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# Cozy No Cream of Tartar Snickerdoodle Recipe

## The Comfort of a Classic Made Simple

Some recipes feel like a warm hug, and this no cream of tartar snickerdoodle recipe is one of them. I wanted to create a cookie that keeps all the charm of the original but skips the cream of tartar, using baking powder instead. The result is a soft snickerdoodle cookie with a perfectly chewy center and a light, crisp edge. Rolling each dough ball in cinnamon sugar makes the kitchen smell like pure comfort.

When you bite in, you still get that classic crackled top and a balanced sweetness that pairs beautifully with a mug of coffee or tea. It is the kind of homemade snickerdoodle you can make on a whim, without needing a special baking trip.

## Why This Recipe Works for Everyone

This no cream of tartar snickerdoodle recipe is designed for home bakers at any level. Whether you're new to baking or an experienced cookie maker, the process is simple and the results are reliable. Baking powder provides the perfect rise, while the butter base keeps the cookies soft and flavorful.

If you love cozy, nostalgic desserts like my [carrot cake cookies recipe](#), you will appreciate how this one blends ease with tradition. It is also a perfect example of a quick snickerdoodle recipe that does not sacrifice taste or texture. Each batch delivers that irresistible cinnamon sugar topping, making it a treat worth sharing or saving for a few days of sweet snacking.

From the first warm scent drifting out of the oven to the last crumb on the plate, this no cream of tartar snickerdoodle recipe proves that simple ingredients can create the sweetest memories.

Fresh cookies from No Cream of Tartar Snickerdoodle Recipe cooling on tray

## No Cream of Tartar Snickerdoodle Recipe – Aaron Recipes

No reviews

- Author: [Aaron recipes](#)
- Total Time: [27 minutes](#)
- Yield: [20 cookies 1x](#)
- Diet: [Vegetarian](#)

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## Description

This no cream of tartar snickerdoodle recipe delivers all the cozy flavor and chewy texture of the classic cookie using simple pantry staples. Baking powder replaces cream of tartar, creating a soft, buttery base with a warm cinnamon sugar coating that's perfect for any occasion.

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## Ingredients

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Scale

For the Snickerdoodle Topping:

- ☐ ¼ cup (1.75 ounces or 50 grams) granulated sugar
- ☐ 2 Tablespoons ground cinnamon

For the Snickerdoodle Dough:

- ☐ 2 ½ cups (10.5 ounces or 298 grams) all-purpose flour
  - ☐ 1 teaspoon baking powder
  - ☐ 1 teaspoon kosher salt
  - ☐ 1 cup (8 ounces or 227 grams) unsalted butter, at room temperature
  - ☐ 1 ½ cups (10.5 ounces or 298 grams) granulated sugar
  - ☐ 1 large egg, at room temperature
  - ☐ 2 teaspoons pure vanilla extract
  - ☐ Cook Mode Prevent your screen from going dark
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## Instructions

1. Preheat the oven to 375°F. Line two half sheet pans with parchment paper.
2. Whisk together ¼ cup sugar and the cinnamon in a shallow bowl for the topping.  
Butter and egg for No Cream of Tartar Snickerdoodle Recipe in glass bowl
3. In a medium bowl, whisk together flour, baking powder, and salt.  
Partially mixed dough for No Cream of Tartar Snickerdoodle Recipe

4. In a stand mixer, cream the butter and sugar until light and fluffy, 2 to 3 minutes. Scrape down the bowl as needed.
  5. Add the egg and vanilla, mixing until just combined.
  6. Gradually mix in the dry ingredients until just incorporated.
  7. Scoop the dough into 3-Tablespoon portions, rolling each in the cinnamon sugar topping.
  8. Place on prepared pans, spacing cookies 3 inches apart.
- Unbaked dough balls for No Cream of Tartar Snickerdoodle Recipe on parchment
9. Bake one pan at a time for 12 minutes, until edges are set but centers look soft.
  10. Cool on the pan for 20 minutes before serving or storing.

## Notes

You can freeze the dough before baking for up to 3 months. Roll in cinnamon sugar just before baking, adding 2 minutes to bake time.

For crispier edges, bake for an extra minute.

If cookies spread too much, chill the dough balls for 30 minutes before baking.

- Prep Time: 15 minutes
- Cook Time: 12 minutes
- Category: Cookies
- Method: Baking
- Cuisine: American

## Nutrition

- **Serving Size:** 1 cookie
- **Calories:** 210
- **Sugar:** 15g
- **Sodium:** 120mg
- **Fat:** 10g
- **Saturated Fat:** 6g
- **Unsaturated Fat:** 3g
- **Trans Fat:** 0g
- **Carbohydrates:** 28g
- **Fiber:** 1g
- **Protein:** 2g
- **Cholesterol:** 35mg

Did you make this recipe?

Share a photo and tag us-we can't wait to see what you've made!

# How to Make a No Cream of Tartar Snickerdoodle Recipe

## Step by Step for the Perfect Dough

To make a no cream of tartar snickerdoodle recipe, start by creaming butter and sugar until light and fluffy. This forms the airy base that gives the cookies their chewy centers and tender texture. After mixing in the egg and pure vanilla extract, gently fold in the flour, baking powder, and salt to maintain a soft, airy dough.

By leaving out cream of tartar, baking powder steps in to give the cookies their lift. It helps them stay thick enough for the cinnamon sugar to cling beautifully, giving that classic snickerdoodle texture. I use the same simple approach in [my oats eggless cookies](#) to get maximum flavor without complicated steps. This method preserves the buttery richness and soft texture that make these cookies stand out.

## The Magic of Cinnamon Sugar Coating

Rolling the dough balls in cinnamon sugar is more than a decorative touch. It is what defines the snickerdoodle experience. As they bake, the coating forms a delicate crisp, while the cinnamon aroma fills the kitchen. It is the smell and flavor that perfectly capture Cookies, Cakes & Cozy Dessert Inspiration.

In less than an hour, you will have cookies with soft centers, crisp edges, and a taste that makes them perfect for holidays or a cozy afternoon. Whether you are baking for a gathering or simply treating yourself, these cookies deliver pure comfort and satisfaction.

## Why This No Cream of Tartar Snickerdoodle Recipe Works Every Time

### Reliable Results for Any Skill Level

This no cream of tartar snickerdoodle recipe is loved for its consistent results. No matter your baking experience, you get evenly baked cookies with golden edges and chewy centers. The buttery dough works with baking powder to keep the cookies from spreading too much while baking.

I have baked this recipe in many kitchens, and it never fails. Similar to my [almond flour peanut butter cookies](#), this recipe pairs straightforward techniques with carefully selected ingredients for great results. The method is easy to follow, making it accessible for beginners yet still rewarding for experienced bakers.

### The Cozy Factor You Can Taste

These cookies go beyond taste; they are an experience. The cinnamon sugar crust has a gentle crunch that gives way to a buttery, pillowy interior. Served warm with coffee, tea, or milk, they offer a moment of calm in a busy day.

They reflect everything I share under Cookies, Cakes & Cozy Dessert Inspiration: easy for newcomers, nostalgic for long-time bakers, and ideal for both everyday enjoyment and special celebrations. With no special ingredients or complicated steps, they are simply baking at its most comforting.

## Tips for Perfecting a No Cream of Tartar Snickerdoodle Recipe

### Mastering Texture and Flavor

The charm of a no cream of tartar snickerdoodle recipe lies in the little details. To keep cookies soft and chewy, measure flour carefully because too much can make them dense. Cream butter and sugar until pale and airy to trap air for lift without cream of tartar. Baking powder then provides gentle rise while butter keeps the crumb tender. This combination makes a chewy snickerdoodle recipe with crisp edges and pillowy centers.

The cinnamon sugar coating is more than decoration. It is what makes a snickerdoodle instantly recognizable. As the cookies bake, the sugar caramelizes slightly, forming a sweet crust with aromatic spice. I use a similar flavor layering in my [mini egg cookies](#) where contrast is key to a memorable bite.

### The Importance of Baking Time

Timing is essential in a no cream of tartar snickerdoodle recipe. Take the cookies out when the edges are firm but the centers remain slightly soft. They will continue to bake on the sheet, giving that signature soft and chewy cinnamon cookie texture. Overbaking results in crisp cookies, which is fine if that is your preference, but the magic is in the tender middle.

By focusing on these techniques, your cookies will embody Cookies, Cakes & Cozy Dessert Inspiration, offering consistency, nostalgia, and pure homemade joy.

## Storing and Freezing a No Cream of Tartar Snickerdoodle Recipe

### Keeping Cookies Fresh

Once cooled completely, a no cream of tartar snickerdoodle recipe can stay fresh for up to three days in an airtight container at room temperature. This method keeps their soft and chewy texture intact while protecting the cinnamon sugar topping from becoming sticky. When stacking cookies, separate the layers with parchment paper to protect the delicate crust. I follow this same approach with my [date cookies](#), which also rely on maintaining surface texture for maximum flavor.

Freezing is a great way to enjoy them later. Wrap each cookie individually in plastic wrap, then in foil, to lock in flavor and prevent freezer odors. When ready to eat, thaw at room temperature or warm gently for that just baked experience.

## Freezing Cookie Dough for Later

The dough from this no cream of tartar snickerdoodle recipe freezes exceptionally well, making it easy to have fresh cookies on demand. Scoop the dough into portions, arrange on a baking sheet, and freeze until firm. Transfer to a freezer safe bag or container for up to three months. When ready to bake, roll the frozen dough balls in cinnamon sugar just before baking. Add about two extra minutes to the baking time for perfect results.

This method is ideal for busy days or unexpected guests, ensuring you can make quick snickerdoodle cookies whenever the craving strikes. It is the heart of Cookies, Cakes & Cozy Dessert Inspiration, combining convenience, cozy flavor, and the joy of homemade baking on demand.

## Baking a No Cream of Tartar Snickerdoodle Recipe for Holidays and Gatherings

### Why This Cookie Wins Hearts

The no cream of tartar snickerdoodle recipe is a crowd pleaser. Its cinnamon sugar coating gives it a classic holiday feel, while the soft, chewy center makes it ideal for sharing. Instead of cream of tartar, baking powder delivers the same gentle lift, keeping each bite tender. The combination of crisp edges and soft centers makes this chewy snickerdoodle recipe a favorite for potlucks, bake sales, and family gatherings.

I have baked this no cream of tartar snickerdoodle recipe for winter holidays, summer picnics, and many occasions in between. Its flavor is timeless, with cinnamon warmth and buttery sweetness always feeling right. Skipping cream of tartar makes it easier to prepare using common pantry staples.

### Serving Ideas for Maximum Enjoyment

Serve the no cream of tartar snickerdoodle recipe warm with coffee, tea, or hot cocoa. On dessert tables, pair with cinnamon sugar cookies or my cranberry oatmeal cookies for variety. For a twist, sandwich two cookies with vanilla ice cream.

Doubling the batch is easy, and these cookies store well, making them perfect for baking ahead. The familiar flavor sparks nostalgia, while the soft texture keeps everyone coming back for more.

## Troubleshooting a No Cream of Tartar Snickerdoodle Recipe

### Common Texture Problems

If your no cream of tartar snickerdoodle recipe turns out flat, check your baking powder – old or expired powder won't provide enough lift. Also, be sure to cream butter and sugar thoroughly, as under-creaming can cause spreading. Adding a little extra flour can help if the dough feels overly soft.

When the no cream of tartar snickerdoodle recipe is too dry, it's often from overbaking or over-measuring flour. Spoon the flour into the measuring cup and level it off to prevent packing. Keep a close eye on the cookies during the final minutes of baking to maintain their soft snickerdoodle

texture.

## Flavor and Coating Issues

If the cinnamon sugar coating melts off, the dough balls may be too warm. Chill the dough before rolling to ensure the coating sticks well and stays crisp while baking. For more intense flavor, use fresh cinnamon and roll the dough twice in the sugar mixture.

I've tested the no cream of tartar snickerdoodle recipe alongside other favorites like my pumpkin spice cookies and found it incredibly forgiving. Even small adjustments still yield delicious results.

In the end, this no cream of tartar snickerdoodle recipe thrives on simple techniques and quality ingredients. Once you know how to troubleshoot, you'll have consistent success – and cookies that taste as good as they look – every single time.

## Conclusion

A no cream of tartar snickerdoodle recipe is proof that baking does not need to be complicated to be delicious. By swapping cream of tartar for baking powder, you keep all the magic of the classic cookie, the chewy center, the crisp edge, and the irresistible cinnamon sugar coating, without needing a special ingredient.

This version fits beautifully into the way most home bakers cook: using what is on hand, keeping things simple, and focusing on flavor. Whether you are baking for the holidays, sharing with friends, or just making a batch for a quiet evening at home, this no cream of tartar snickerdoodle recipe delivers nostalgic comfort. The mild, buttery base lets the cinnamon sugar shine, and the baking powder ensures each cookie rises just enough for that perfect texture.

One of the greatest strengths of this recipe is its versatility. You can bake them fresh, freeze the dough for later, or store baked cookies for days without losing their soft, chewy bite. For bakers who enjoy variety, this recipe pairs well with other simple cookies, like my peanut butter cookies, for a mix of flavors on any dessert table.

Ultimately, the no cream of tartar snickerdoodle recipe is more than a workaround for missing an ingredient. It is a reminder that great baking is about joy, not perfection, about creating moments that feel warm and welcoming. Every cinnamon sugar bite is an invitation to slow down, savor the moment, and share something sweet. That is the heart of baking at home.

For more recipes please follow me on [Pinterest](#).

## Frequently Asked Questions about a No Cream of Tartar Snickerdoodle Recipe

### Can snickerdoodles be made without cream of tartar?

Yes. A no cream of tartar snickerdoodle recipe works perfectly when you use baking powder in place of the cream of tartar and baking soda combination. Baking powder already contains the acid needed for lift, so you still get a soft, chewy texture with a golden edge. The flavor will be slightly less tangy than a traditional recipe, leaning more toward a cinnamon sugar cookie. Many bakers find this version easier since it uses common pantry ingredients and avoids a special trip to the store. I often recommend it to beginners who want reliable, approachable baking.



## **Can I skip cream of tartar in cookies?**

Absolutely. For a no cream of tartar snickerdoodle recipe, all you need to do is replace both cream of tartar and baking soda with an equal amount of baking powder. The cookies will bake up soft in the center, with just the right amount of crispness on the outside. This swap works for other cookie styles too, like my classic sugar cookies, where the texture does not rely on cream of tartar at all.

## **Do you need to put cream of tartar in snickerdoodle cookies?**

Not necessarily. While traditional snickerdoodles include cream of tartar for tang and chew, a no cream of tartar snickerdoodle recipe can achieve almost identical results with baking powder alone. The main difference is in the flavor, where the tang is gentler, allowing the buttery cinnamon notes to shine through. This makes it a great choice for anyone who prefers a mellower taste.

## **How to make a cream of tartar substitute?**

The simplest substitute for cream of tartar in a no cream of tartar snickerdoodle recipe is baking powder. If a recipe calls for 1 teaspoon cream of tartar plus ½ teaspoon baking soda, you can replace both with 1½ teaspoons baking powder. While some bakers use vinegar or lemon juice as an acid substitute in certain baked goods, baking powder keeps the process simple and the flavor consistent for snickerdoodles.