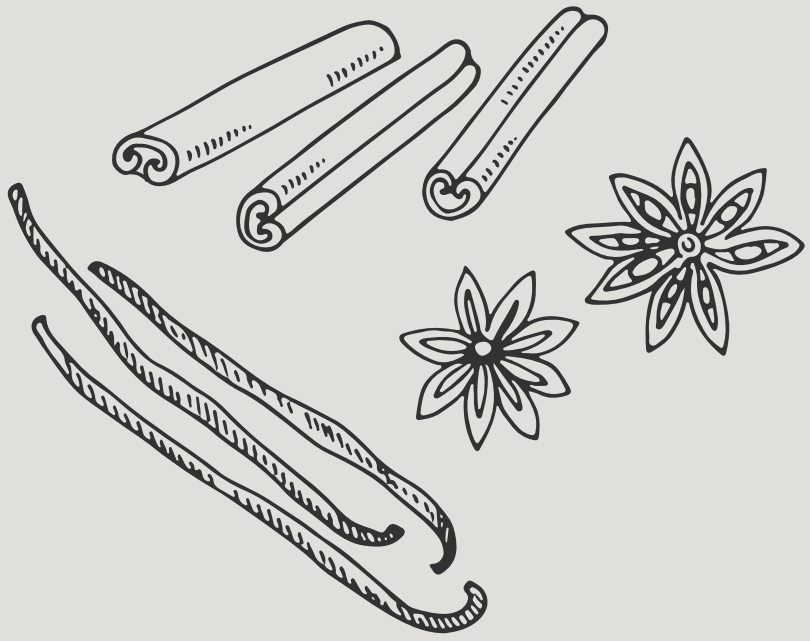

V's Rustic Spiced Orange Snickerdoodles

Directions

Dough:

- 1 1/2 cups sugar
- 1 cups butter
- 2 eggs
- ½ tsp vanilla extract
- 2tbsp freshly squeezed orange juice
- zest of orange
- 2 ¾ c all purpose flour
- 2 tsp cream of tartar
- 1 tsp baking soda
- ½ tsp nutmeg
- ¼ tsp salt
- pinch cloves

Coating:

- 4 tbsp ground cinnamon
- 4 tbsp sugar

Preheat oven to 375° F.

Beat butter, sugar, eggs, orange juice, orange zest and vanilla extract together until light and fluffy.

In a separate bowl, stir together all dry ingredients except those for coating. Mix into wet ingredients until fully incorporated.

In a separate bowl stir cinnamon and sugar together.

Roll dough into 1" balls and then roll into coating until evenly coated.

Place on cookie sheet and bake for 9-10 minutes until lightly browned around edges and centers are set. Enjoy!

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