**Super Soft Snickerdoodle Cookies**

**MAKES**

about 3 dozen cookies

**INGREDIENTS**

*For the cookies:*

* 1 cup (2 sticks) unsalted butter
* 3 cups all-purpose flour
* 1 cup granulated sugar
* 1/2 cup packed dark brown sugar
* 1 teaspoon baking soda
* 1/2 teaspoon salt
* 1/4 teaspoon ground cinnamon
* 1/4 teaspoon ground nutmeg
* 3 large eggs
* 1 teaspoon vanilla extract

*For the cinnamon sugar:*

* 1/4 cup granulated sugar
* 1 tablespoon ground cinnamon
* 1/4 teaspoon ground nutmeg

**INSTRUCTIONS**

* Arrange a rack in the middle of the oven and heat to 425°F. Gently melt the butter in a saucepan or in the microwave and let it cool while you mix the dry ingredients.
* Place the flour, granulated sugar, brown sugar, baking soda, salt, cinnamon, and nutmeg in a large bowl and whisk to combine; set aside. Whisk the eggs and cooled butter together, then whisk in the vanilla. Pour the egg mixture into the flour mixture and stir just until a soft dough forms.
* Place the granulated sugar, cinnamon, and nutmeg in a soup plate or shallow bow and whisk to combine. Form the dough into 1 1/2-inch balls, then roll each ball completely in the cinnamon sugar. Place 12 of them on an unlined, ungreased baking sheet and flatten slightly.
* Bake until set, about 7 minutes. Cool on the baking sheet for 5 minutes. Transfer to a wire rack and cool completely. Repeat baking the remaining dough, letting the baking sheet cool completely between batches.

**RECIPE NOTES**

**Make ahead:** The dough can be wrapped and refrigerated for up to 5 days. It can also be frozen in logs, wrapped in plastic wrap, and frozen.

**Storage:** Leftovers can be stored in an airtight container at room temperature for up to 5 days.