

Sweet & Salty Teddy Bear Snickerdoodles

Recipe by *Half Baked Harvest*

Prep time 30 minutes

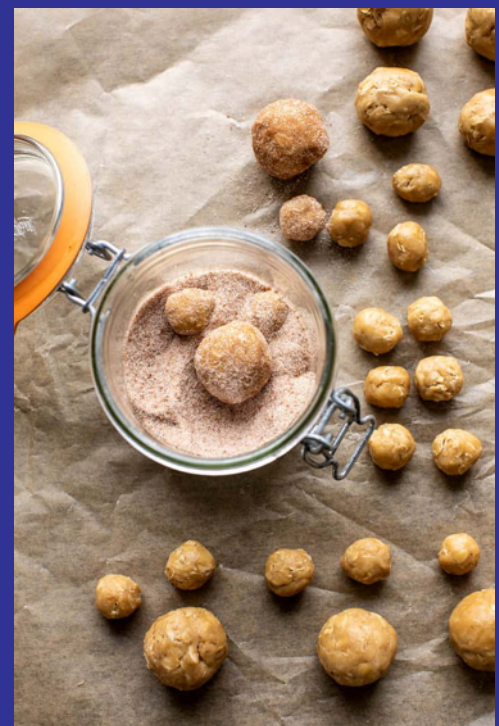
Cook time 15 minutes

Total time 45 minutes

Servings 12 cookies

What do you need?

- 2 sticks (1 cup) salted butter at room temperature
- 3/4 cup dark brown sugar
- 1/4 cup granulated sugar
- 2 large eggs, at room temperature
- 1 tablespoon vanilla extract
- 2 1/4 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon kosher salt
- 2 cups old fashioned oats
- 1/2 teaspoon ground cinnamon (optional)
- 1/3 cup cinnamon sugar (optional)
- 3 ounces semi-sweet chocolate or milk chocolate melted
- 6 ounces white chocolate, melted
- 1 cup mini pretzel twists



What do you do?

1. Preheat the oven to 350 degrees F. Line a baking sheet with parchment paper.
2. In a large mixing bowl, beat together the butter, brown sugar, and granulated sugar until combined. Beat in the eggs, one at a time, until combined. Add the vanilla, beating until creamy. Add the flour, cinnamon (if using), baking soda, and salt. Fold in the oats, mixing until combined.
3. To make full-size teddy bears, roll about half the dough into 24 (1 tablespoon size) balls. These are the head and stomach. Roll the remaining dough into 72 (1/2 inch size) balls. These are the feet, arms, and ears (see above photos). I find it easiest to make all the parts first, then assemble.
4. If desired, coat all of the balls in cinnamon sugar.
5. On the prepared baking sheet, place the 2 of the 1 tablespoon size balls side by side, gently flatten until 1/2 inch thick. Attach 6 of the 1/2-inch balls for arms, legs, and ears. Repeat with the remaining dough, arranging the bears 2 inches apart on the baking sheet. Add pretzel pieces to the top of the ears.
6. Transfer to the oven and bake the teddy bears for 8 minutes. Remove the pan from the oven and tap the baking sheet on the counter 2 times to flatten them down. Return to the oven and bake another 3-4 minutes or until the cookies are just beginning to set on the edges. Let cool.



7. To decorate, transfer the melted white chocolate to a ziplock bag and snip a very small portion of the corner off the bag. Use the bag to draw on the stomach, mouth, eyes, ears, and hands. Do the same with the melted semi-sweet chocolate, decorating as desired, have fun with this!! Let the chocolate on the bears harden at room temp for 1 hour or 15 minutes in the fridge.
8. If you prefer to make just the teddy bear faces, roll about half the dough into 20 (1 tablespoon size or a little larger) balls. Roll the remaining dough into 40 (1/2 inch size) balls which are the ears. Decorate as shown below.

