

Snickerdoodle Cookies

SIMPLE RECIPE

Ingredients

- 2 3/4 cups flour
- 2 tsp cream of tartar
- 1 tsp baking soda
- 1/2 tsp salt
- 1 cup butter (softened)
- 1 1/2 cup sugar
- 2 eggs
- 1 tsp vanilla

Cinnamon Sugar Coating

- 1/3 cup sugar
- 2 Tbsp cinnamon



Directions

1. Pre-heat oven to 350 degrees F
2. In a large bowl mix together, flour, cream of tartar, baking soda, and salt. Set aside
3. In a large cream together softened butter, and sugar. Add eggs and vanilla and blend well.
4. Add dry ingredients to wet ingredients and mix well.
5. In a small bowl combine 1/3 sugar and 2 Tbsp cinnamon
6. Scoop out a spoonful of dough and roll it into a ball. Roll each ball of dough into the cinnamon sugar coating.
7. Place coated balls onto a parchment-lined cookie sheet.
8. Bake for 8-10 minutes.