

SNICKERDOODLES

Best served the day after baking

INGREDIENTS:

- 1 cup Butter or Shortening
- 1 ½ cups Granulated Sugar
- 2 Eggs
- 1 tsp Vanilla Extract
- 2 tsp Cream of Tartar
- 2 ¾ cups Flour
- 1 tsp Baking Soda
- ¼ tsp Salt



COATING:

- 4 tbsp Granulated Sugar
- 3 tsp Cinnamon

INSTRUCTIONS:

Preheat: 400°

1. Mix 1 cup Butter and 1 ½ cups Granulated Sugar until creamy. Then add 2 Eggs and 1 tsp Vanilla Extract.
2. In a separate bowl, sift 2 ¾ cups Flour, 2 tsp Cream of Tartar, 1 tsp Baking Soda and ¼ tsp Salt.
3. Slowly add the dry ingredients to the mixer until the dough is fully combined.
4. Mix 4 tbsp granulated sugar and 3 tsp cinnamon in a sandwich-size Ziplock bag.
5. Scoop a 1 tbsp of dough, and place it in the Ziplock. *(You can do 2 at a time)* Then shake the bag until the dough ball is evenly coated.
6. Remove the dough from the Ziplock and place it on a baking sheet 2 inches apart. Repeat step 5 and 6 until all the dough is coated.
7. **Bake for 8 - 10 minutes at 400°.**
8. Immediately place cookies on a cooling rack. They will flatten as they cool. Store in an airtight container at room temperature.

FREEZING: *Freeze the dough into a log after step 3. Let it thaw to room temp before you coat.*