



## Snickerdoodles

### Ingredients:

1 cup butter  
1 1/2 cups sugar  
2 large eggs  
2 3/4 cups flour  
2 teaspoons cream of tartar  
1 teaspoon baking soda  
1/4 teaspoon salt  
3 tablespoons sugar  
3 teaspoons cinnamon

Mix butter, 1 1/2 cups sugar and eggs thoroughly in a large bowl.

Combine flour, cream of tartar, baking soda and salt in a separate bowl.

Blend dry ingredients into butter mixture.

Chill dough, and chill an ungreased cookie sheet for about 10-15 minutes in the fridge.

Meanwhile, mix 3 tablespoons sugar, and 3 teaspoons cinnamon in a small bowl.

Scoop 1 inch globs of dough into the sugar/ cinnamon mixture.

Coat by gently rolling balls of dough in the sugar mixture.

Place on chilled ungreased cookie sheet, and bake at 350° for 10 minutes.

Remove from pan immediately.