

# Snickerdoodles

## INGREDIENTS

### Cookies

- 1 c. (2 sticks) unsalted butter, softened
- 1 c. granulated sugar
- 2/3 c. brown sugar
- 2 eggs
- 1 tsp. vanilla
- 3 c. flour
- 1/2 tsp salt
- 1 tsp baking soda
- 1/2 tsp. cream of tartar

### Topping

- 8 Tbsp.(or 1/2 c.) granulated sugar
- 4 tsp. ground cinnamon

### Instructions

- Preheat oven to 300 degrees.
- In a bowl, cream softened butter and sugars together.
- Add eggs and vanilla.
- Beat until smooth.
- In a separate bowl, combine the rest of the cookie ingredients.
- Slowly pour dry ingredients into wet ingredients and mix well.
- Chill dough in refrigerator for 30 - 60 minutes.
- Combine topping sugar and cinnamon together.
- Roll dough into small balls and in the cinnamon/sugar mix.
- Place on ungreased cookie sheet.
- Bake for 12-14 minutes depending on your oven.
- Do NOT over bake



Kathy Schmitz



HELLO WINTER

