

Bella Luna Toy's Snickerdoodles

We always make these cookies around the holidays because they are so quick, easy and delicious. We hope you'll enjoy making them with your children too!

Ingredients

1 cup unsalted butter (softened at room temperature)
1 1/2 cups sugar
2 large eggs
2 teaspoons vanilla
2 3/4 cup flour
1 1/2 teaspoon cream of tartar
1/2 teaspoon baking soda
1 teaspoon salt

Cinnamon-Sugar Mixture:

1/4 cup sugar
1 1/2 Tablespoons cinnamon

Instructions

Preheat oven to 350 degrees.

Bring out a large mixing bowl and cream butter and sugar for 4-5 minutes until light and fluffy.

Scrape the sides of the bowl and add the eggs and vanilla. Cream for a minute longer.

Stir in flour, cream of tartar, baking soda, and salt.

In a small bowl, stir together sugar and cinnamon.

Roll dough into small smooth balls.

Drop into the cinnamon-sugar mixture and coat well. Using a spoon, coat for a second time, ensuring the cookie balls are completely covered. You can't have too much of this topping!

Place on a parchment paper-lined baking sheet.

Bake for 9-11 minutes.

Let cool for several minutes before removing from the pan.

Pour a glass of milk or cocoa and enjoy!

