

Snickerdoodle Cookies

Preheat oven to 350 degrees

Makes about 2 dozen cookies

Ingredients

- 1 cup Butter
- 1 ½ cups Granulated sugar
- 2 large Eggs
- 2 ¾ cups All-purpose flour
- 2 tsp Cream of tartar
- 1 tsp Baking soda
- ¼ tsp Salt
- 3 tbs Granulated sugar
- 3 tbs Ground cinnamon

Directions

1. Preheat oven to 350 degrees
2. Mix butter, 1 ½ cups sugar, and eggs thoroughly in large bowl
3. Combine flour, cream of tartar, baking soda, and salt in a separate bowl
4. Fold dry ingredients into butter mixture
5. Chill dough and a cookie sheet in the refrigerator for about 15 minutes
6. Meanwhile, mix 3 tbs sugar and 3 tbs cinnamon in small bowl
7. Scoop 1 inch balls of dough into the cinnamon and sugar mixture and roll around to coat
8. Place on chilled, ungreased cookie sheet, and bake for 10 minutes
9. Remove from cookie sheet immediately after cooking

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