

The Cookie Jar: Snickerdoodles

- 2-3/4 cups all-purpose flour
- 1-1/2 cups sugar
- 1 cup butter, softened
- 2 eggs
- 2 tsp. cream of tartar
- 1 tsp. baking soda
- 1 tsp. vanilla extract
- 1/4 tsp. salt
- 3 Tbsp. sugar + 3 tsp. ground cinnamon

Heat oven to 400°F.

1. Cream butter and sugar in mixing bowl. Add eggs and vanilla. Beat until fluffy.
2. In a medium-size bowl, combine flour, cream of tartar, baking soda and salt. Gradually add to butter/sugar mixture. Beat on low speed until just combined.
3. In a small bowl, stir together 3 tablespoons sugar and 3 teaspoons cinnamon.
4. Shape rounded teaspoonfuls of dough into 1-inch balls; roll in cinnamon-sugar mixture. Place 2 inches apart onto parchment covered cookie sheets.

Bake for 8 minutes or until edges are lightly browned.

Makes 5 dozen cookies.