

SNICKERDOODLES

½ cup butter or margarine
1 cup sugar
¼ t. Baking Soda
¼ t. Cream of Tartar
1 egg
½ t. Vanilla
1 ½ cups all-purpose flour
2 T. sugar
1 t. Ground Cinnamon

In a medium mixing bowl beat the butter or margarine with an electric mixer for 30 seconds. Add the 1 cup sugar, baking soda, and cream of tartar. Beat till combined, scraping sides of bowl. Beat in the egg and vanilla till combined. Beat in as much of the flour as you can with the mixer. Stir in the remaining flour.

Combine the 2 tablespoons sugar and the cinnamon. Shape dough into 1-inch balls. Roll balls in sugar-cinnamon mixture to coat. Place 2 inches apart on an ungreased cookie sheet. Bake in 375° oven for 10 to 11 minutes or till edges are golden. Transfer cookies to a wire rack and let cool. Makes 36 cookies.