

Snickerdoodles

INGREDIENTS

1 cup butter
2 eggs
2 tsp. cream of tartar
1/2 tsp. salt
11/2 cup sugar
2 3/4 cup flour
1 tsp. baking soda
2 tbsp. cinnamon
2 tbsp. sugar

DIRECTIONS

Mix butter, eggs, cream of tartar, salt, sugar, flour, and baking soda together thoroughly. Roll into balls about the size of a walnut. Dip ball in a mixture of cinnamon and sugar. Place 2 inches apart on an ungreased cookie sheet. Bake for 5 or 6 minutes at 400 degrees.

NOTES

I didn't make these very often, but they were popular. The one ingredient you might not have is cream of tartar.