

Idiot's Kitchen Recipe – Snickerdoodle Cookies

Recipe from www.idiotskitchen.com



Ingredients:

1 ½ Cups Sugar
1 cup Butter (softened, room temperature) or Crisco
2 eggs
2 ¾ cups flour
1 teaspoon Baking Soda
2 teaspoons Cream of Tartar
½ tsp Salt (*if you're using salted butter, use only ¼ teaspoon additional salt)
4 Tablespoons Sugar
2 teaspoons Cinnamon

Pre-heat oven to 375 degrees.

Cream together the Butter (or Crisco), 1 ½ cups Sugar, and 2 eggs until fluffy and light yellow in color.

In a separate bowl, whisk to combine 2 ¾ cups Flour, 1 teaspoon Baking Soda, 2 teaspoons Cream of Tartar and ¼ teaspoon salt*.

Slowly add the dry ingredients to the creamed butter mixing only until combined.

Roll the dough into small balls, dip into the cinnamon sugar mixture and place on an ungreased baking sheet. Remember to leave room between the dough balls for the cookies to expand during baking.

Bake at 375 degrees for 8 minutes.