

## Snickerdoodles - ½ batch

¾ cup sugar  
½ cup butter (softened for 10 seconds in microwave)  
1 eggs  
½ tsp. vanilla  
1 ⅓ cup flour  
½ tsp. cream of tartar  
¼ tsp. baking soda  
Pinch of salt

*\*Sugar-Cinnamon mixture to roll cookie balls in:*

In a small bowl mix

2 TBL sugar and

1/2 tsp. cinnamon

Blend well; set aside.

1. Preheat the oven to 400 degrees.
2. In a large bowl, beat sugar and butter with a large mixing spoon until light and fluffy; add vanilla and egg and beat well.
3. In a medium sized bowl, blend flour, cream of tartar, baking soda and salt.
4. Gradually add dry ingredients to wet ingredients; blend thoroughly.
5. Shape dough into 1-inch size balls; roll in cinnamon-sugar mixture. Place 2-inches apart on an ungreased cookie sheet.
6. Press down lightly on each ball if desired.

Bake for 8-10 minutes.

Let sit on cookie sheets for one minute before removing to wire racks to cool.