Classic Snickerdoodles

Cinnamon Sugar Mixture

- 2 Tablespoons Sugar
- 2 Teaspoons Ground Cinnamon

Cookie Dough

- ½ Cup Softened Butter
- ¾ Cup Sugar
- 1 Large Egg
- $1\frac{1}{4}$ Cups + 2 Tablespoons All-Purpose Flour
- 1 Teaspoon Cream of Tartar
- ½ Teaspoon Baking Soda
- 1/4 Teaspoon Salt

Directions

- Pre-heat oven to 400 F
- Make Cinnamon Sugar Mixture and set aside
- Make Cookie Dough:
- Combine Butter, Sugar, and Egg—Mix Well
- Add Flour, Cream of Tartar, Baking Soda, and Salt-Mix until all flour is incorporated.
- Form dough into approximately $1\frac{1}{4}$ inch balls.
- Roll each ball in cinnamon-sugar mixture, covering completely
- Place balls on ungreased cookie sheet (about 2 inches apart).
- Bake for 10-12 minutes.

■ Remove to wire rack to cool.