

Classic Snickerdoodles

Cinnamon Sugar Mixture

2 Tablespoons Sugar

2 Teaspoons Ground Cinnamon

Cookie Dough

$\frac{1}{2}$ Cup Softened Butter

$\frac{3}{4}$ Cup Sugar

1 Large Egg

$1\frac{1}{4}$ Cups + 2 Tablespoons All-Purpose Flour

1 Teaspoon Cream of Tartar

$\frac{1}{2}$ Teaspoon Baking Soda

$\frac{1}{4}$ 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.