

Snickerdoodle
(Better Homes & Gardens)

½ c. butter, softened
1 c. granulated sugar
¼ t. baking soda
¼ t. cream of tartar
1 egg

½ t. vanilla
1½ c. all-purpose flour
2 T. sugar
1 t. ground cinnamon

1. In a medium mixing bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Add the 1 c. sugar, baking soda, and cream of tartar. Beat until combined, scraping sides of bowl occasionally. Beat in egg and vanilla. Beat in as much of the flour as you can with the mixer. Using a wooden spoon, stir in any remaining flour. Cover and chill in the refrigerator for 1 hour.
2. In a small mixing bowl combine the 2 T. sugar and the cinnamon. Shape dough into 1-inch balls. Roll balls in the sugar-cinnamon mixture to coat. Place 2 inches apart on an ungreased cookie sheet.
3. Bake in a 375° oven for 10-11 minutes or until edges are golden brown. Transfer cookies to a wire rack; cool. Makes about 36 cookies.