

BEST SNICKERDOODLES

1 cup butter (2 sticks), softened
1 cup sugar
2/3 cup light brown sugar
2 eggs
1 teaspoon vanilla extract
3 cups flour
1/2 teaspoon salt
1 teaspoon baking soda
1/2 teaspoon cream of tartar

TOPPING

1 teaspoon cinnamon
1/2 cup sugar

1. Preheat oven to 300° F.
2. Cream butter and sugars until fluffy.
3. Add eggs and vanilla and mix well.
4. Add flour, salt, baking soda and cream of tartar; mix until just combined.
5. Form dough into balls and roll in cinnamon / sugar mixture.
6. Bake for 10-12 minutes. Initially, cookies may seem a bit underdone but let them cool on cookie sheet before transferring to wire rack.

courtesy of www.blonde-designs.squarespace.com