Snickerdoodle Cookies

Time 17 min

Ingredients

- 1/2 cup butter, softened
- 1 cup sugar
- 1/4 tsp baking soda
- 1/4 tsp cream of tartar
- 1 large egg
- 1/2 tsp vanilla
- 1 1/2 cups all purpose flour
- 4 tbsp granulated sugar
- 1 1/2 tsp cinnamon

Steps

1. In a mixing bowl, beat 1/2 cup butter and 1 cup sugar.
2. Add 1/4 tsp baking soda and 1/4 tsp cream of tartar.
3. Beat until combined, scraping sides of bowl occasionally. Beat in the egg and 1/2 tsp vanilla until well blended.
4. Mix in 1 1/2 cups flour.
5. Cover with plastic wrap and chill for 1 hour.
6. Combine the 4 tablespoons sugar and 1 1/2 teaspoons cinnamon. Shape the dough into 1" balls and roll in cinnamon sugar mixture.
7. Place balls of dough 2 inches apart on an ungreased cookie sheet.
8. Bake for 10 to 11 minutes at 375 deg or until edges are beautifully golden.