

Snickerdoodle Cookies

**recipe requires dough to rest for 30-60 minutes*

INGREDIENTS:

½ C. Butter
½ C. Sugar
1/3 C. Brown Sugar
1 Egg
½ Tsp. Vanilla
1 ½ C. Flour
¼ Tsp. Salt
½ Tsp. Baking Soda
¼ Tsp. Cream of tarter

TOPPING

2 TBSP Sugar
1 Tsp. Cinnamon

DIRECTIONS:

Preheat oven to 300 degrees

Cream butter and sugar together on high.

Add the egg and vanilla and beat until smooth

Mix all other dry ingredients together. Flour, salt, baking soda, and cream of tarter

Add dry ingredients to wet and mix well.

Allow Dough to rest in fridge for 30-60 minutes.

In a small bowl combine 2 ½ TBSP of dough and roll into a ball.

Roll this dough into the cinnamon and sugar mixture and press onto greased cookie sheet.

Bake cookies 10-12 minutes. NO MORE

*cookie may seem undercooked but will develop.