Snickerdoodle Cookies

Ingredients

- 1 cup Unsalted Butter (softened)
- 1 cup Sugar
- 2 large Eggs
- 2 tsp Vanilla
- 2 ¾ cups Flour
- 1 ½ tsp Cream of Tartar
- ½ tsp Baking Soda
- 1 tsp Salt

Cinnamon-Sugar Mixture:

- ¼ cup Sugar
- ½ Tbsp Cinnamon

Instructions

1. Preheat oven to 350 degrees.
2. In a large mixing bowl, cream butter and sugar until light and fluffy. About 4-5 minutes. Use a spatula to scrape the mixture to the bottom of the bowl and add the eggs and vanilla. Cream for 1-2 more minutes.
3. Stir in Flour, cream of tartar, baking soda, and salt until combined.
4. In a separate small bowl stir together the sugar and cinnamon, this is used to roll the cookie dough balls into.
5. I like to rest the dough in the refrigerator for about 20-30 minutes—it will make it easier to roll into balls but not necessary. Roll into small balls about the size of ping-pong balls. Drop into the cinnamon-sugar mixture and coat completely.

Recipe offered by Heriberto Madrigal