

Snickerdoodle Cookies

Ingredients

- 2 $\frac{3}{4}$ cups all-purpose flour
- 1 $\frac{1}{2}$ cups white sugar
- 1 cup unsalted butter (2 sticks)
- 2 large eggs at room temperature
- 1 $\frac{1}{2}$ tsp cream of tarter
- $\frac{1}{2}$ tsp baking soda
- 1 tsp salt
- 2 tsp vanilla extract

Cinnamon Sugar Mixture

- $\frac{1}{4}$ cup white sugar
- 1 $\frac{1}{2}$ Tbsp cinnamon

Directions

1. Heat oven to 350 degrees
2. Mix flour, baking soda, cream of tarter and salt in small bowl and set aside
3. Using a stand mixer, beat butter and sugar until fluffy, add the eggs and vanilla, scrape the inside of the bowl and beat a little more
4. Slowly beat in the flour mixture until combined
5. In a small bowl mix the cinnamon and $\frac{1}{4}$ cup of sugar together
6. If possible, refrigerate the dough for 30 minutes (just makes it easier to work with)
7. Take a teaspoon sized ball of dough and drop into the cinnamon sugar mixture, rolling around to evenly coat, then place the sugar covered balls on a parchment paper lined cookie sheet
8. Bake 9 minutes, then cool on wire racks
9. Makes 3-4 dozen cookies depending on size