Snickerdoodles

by Ryan and Amity Heyborne

This one is the recipe I (Amity) remember making most often growing up when the call for treats went out. I rarely use cream of tarter in it.

Ingredients

- Prepare cinnamon-sugar coating in small bowl: 2 Tbsp. sugar 1 ½ tsp. ground cinnamon
- 1 c. margarine, room temp.
- 1 1/3 c. sugar
- 2 eggs
- 3 c. flour
- 1 ½ tsp. cream of tarter
- 1 tsp. baking soda
- Pinch of salt

Method

1. Prepare and set aside cinnamon-sugar coating.
2. Preheat oven to 375 degrees.
3. In large bowl, beat together margarine, sugar and eggs until fluffy.
4. Add flour, cream of tarter, baking soda and salt, beating until blended.
5. Shape into 1 in. balls.
6. Roll in cinnamon-sugar coating, covering completely.
7. Place 2 ½ in. apart on ungreased baking sheets.

8. Bake 10 min. or until golden.
9. Remove cookies from baking sheets, cool on racks.
10. Makes about 80 2-inch cookies.