

## Project: Snickerdoodles

**Prep:** 35 minutes **Chill:** 1 hour  
**Bake:** 10 minutes per batch at 375° F

- 1 cup butter, softened
- 1½ cups sugar
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar
- ¼ teaspoon salt
- 2 eggs
- 1 teaspoon vanilla
- 3 cups all-purpose flour
- ¼ cup sugar
- 2 teaspoons ground cinnamon

1. In a large mixing bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Add the 1½ cups sugar, baking soda, cream of tartar, and salt. Beat until combined, scraping sides of bowl occasionally. Beat in eggs and vanilla until combined. Beat in as much of the flour as you can with the mixer. Stir in any remaining flour. Cover and chill dough about 60 minutes or until easy to handle.
2. Preheat oven to 375°F. In a small bowl combine the ¼ cup sugar and the cinnamon. Shape dough into 1¼-inch balls. Roll balls in sugar mixture to coat. Place 2 inches apart on ungreased cookie sheets.
3. Bake for 10 to 12 minutes or until bottoms are light brown. Transfer cookies to wire racks and let cool. Makes 48 cookies.

### VARIATION:

#### **Praline Snickerdoodles:**

Prepare as above, except stir 1 cup toffee pieces and ½ cup chopped pecans into the dough before chilling.

### VARIATION:

#### **Old-Fashioned Sugar Cookies:**

Prepare as above, except omit cinnamon and roll balls in ¼ cup sugar.

### **Nutrition Facts (per cookie) :**

94 cal., 4 g total fat (3 g sat. fat),  
 19 mg chol., 69 mg sodium,  
 13 g carb., 0 g fiber, 7 g sugar,  
 1 g pro.