

## **Snickerdoodle Cookies**

Yield: 3 1/2 dozen cookies

2 1/2 cups flour  
1 tsp baking soda  
1/2 tsp salt  
2 tsp cream of tartar  
1 cup butter  
1 1/2 cups plus 4 Tbsp sugar, divided  
2 eggs  
2 tsp cinnamon

Preheat oven to 350°F. Line cookie sheet with parchment paper.

In a medium sized bowl, mix together the flour, baking soda, salt and cream of tartar. Set aside

In a large mixing bowl, fitted with a paddle attachment, cream together the 1 1/2 cups sugar and butter until fluffy. Add eggs one at a time.

Slowly stir in the flour mixture. Form dough into balls. In a wide bowl, combine the 4 Tbsp sugar with the cinnamon. Roll the dough balls in the cinnamon and sugar mixture, then place on baking sheet. Bake for 12 minutes. The cookies will flatten as they bake and set as they cool.

*\*If the dough is too sticky, add another 1/2 to 1 cup flour. I lost count as I was measuring and had sticky dough, so I added another 1/2 cup. When I make this recipe again, I'll be sure to update the correct amount.*

Source: Adapted from [Itsy Bitsy Foodies](http://itsybitsyfoodies.com)