



Snickerdoodles

butter 125 ml
sugar 175 ml (125 ml +50ml)
egg 1 egg
vanilla 1 ml
flour 330 ml (250 ml+50ml + 15 ml + 15ml)
baking soda 1 ml
salt 1 ml
cream of tartar 5 ml




Topping:

sugar 30 ml
cinnamon 5 ml

Method

1. Preheat oven to 400°F. **CON BAKE 3/5/0 START.** Prepare cookie sheets with silicone paper or grease cookie sheets with shortening.
2. **Cream** butter in a **large bowl**. Add sugar a little at a time and beat until light and fluffy. Add egg and vanilla and beat well.

Cream- Beat until light and fluffy with electric mixer


3. In **medium bowl** combine the flour, baking soda, salt and cream of tartar.
4. Add gradually to the creamed mixture and beat with the electric mixer until mixed. Do not over beat.
5. To make topping, stir together sugar and cinnamon in a **small bowl**.
6. Roll the dough between your hands into 1/2" (1.5 cm) balls 
7. Roll the balls into the topping to cover completely and set apart on prepared cookie sheet. Smaller balls of dough make a thin crispy cookie much like sugar cookies. Larger balls of dough make a softer cookie. Make 24 to 26 cookies.
8. Bake 14 minutes (TIMER 1/4 START) or until tip is lightly browned and wrinkled. 

Yield: 24 cookies

Equipment list

Measuring cups and spoons
Metal spatula
Rubber spatula
Small, medium, large bowl
Electric mixer
Cookie sheet
Cooling rack
flipper

