

Snickerdoodles

Ingredients for cookies:

$\frac{1}{2}$ cup butter
1 cup sugar
1 egg
 $\frac{1}{2}$ teaspoon vanilla
 $\frac{1}{4}$ teaspoon baking soda
 $\frac{1}{4}$ teaspoon cream of tartar
1 $\frac{1}{2}$ cups flour

Topping (mix and set aside):

2 Tablespoons of sugar
1 teaspoon of ground cinnamon



Directions:

Preheat oven to 375 degrees. In a mixing bowl cream the butter and the sugar. Mix in the egg and the vanilla. Sprinkle in the baking soda and the cream of tartar evenly. Mix thoroughly. Add in the flour mixing in $\frac{1}{2}$ cup at a time. If dough ball does not form while mixing, use hands to form one. If mixture is extra sticky, chill for 1 hour before proceeding. Divide dough into 1 inch balls. Roll the balls into the topping and place about 2 inches apart on an ungreased baking sheet. Bake on 375 degrees for 10-12 minutes. Cookies are done when the edges are slightly brown. Let cool on the baking sheet.