

Ingredients



- 4 cups flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon cream of tartar
- 1 cup butter (softened to room temp)
- 2 cups sugar
- 2 eggs
- 1/4 cup milk
- 1 teaspoon vanilla
- Topping:
- 3 Tablespoons sugar
- 1 teaspoon cinnamon

Snickerdoodle Cookies

Instructions

- Preheat oven to 375 degrees F.
- In a large bowl, sift together the flour, baking soda and cream of tartar. Set aside.
- In a separate bowl, cream the butter and sugar until fluffy. Add the eggs, milk and vanilla. Mix well. Add the wet ingredients in with the dry ingredients and mix until everything is incorporated.
- In another small bowl, mix together cinnamon and sugar for the topping.
- Form the dough into 1 inch balls and roll in the cinnamon/sugar mixture. Place dough balls on a baking sheet covered with parchment paper or lightly sprayed with non stick cooking spray.
- Use the bottom of a glass and slightly flatten cookies.
- Sprinkle the tops of the cookies with additional cinnamon/sugar mixture, then bake for 7-8 minutes. Do not overbake cookies.
- Remove from oven and let cool on the cookie sheet for 1-2 minutes, then move to a wire rack to cool.

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