## Recipe: Snickerdoodle Cookies Yield:

## Ingredients: 1 ¾ cup plus 2 tbsp flour

##  ¼ tsp. baking soda

##  ¼ tsp. cream of tartar

##  ½ cup margarine, softened

##  1 cup sugar

##  1 egg

##  2 tbsp. milk

##  ½ tsp. vanilla

##  3 tbsp. sugar

##  1 tsp. cinnamon

##

**Directions:** preheat oven to 375 degrees. Cream the sugar, softened margarine, and egg. Add the milk and vanilla. Mix well. Add the flour, baking soda, and cream of tartar and beat until a soft dough forms.

In separate bowl, mix the 3 tbsp. sugar and cinnamon.

Shape the dough into 1 inch balls, and roll each ball in sugar/cinnamon mixture. Place the balls 2 inches apart on ungreased cookie sheets. Bake for 6-7 minutes or until golden brown.