Soft Snickerdoodle Cookies

By Juju Bee on August 10, 2004

Ingredients

* + 1 cup butter
  + 1 1/2 cups sugar
  + 2 large eggs
  + 2 3/4 cups flour
  + 2 teaspoons cream of tartar
  + 1 teaspoon baking soda
  + 1/4 teaspoon salt
  + 3 tablespoons sugar
  + 3 teaspoons cinnamon

Directions

1. Preheat oven to 350°F.
2. Mix butter, 1 1/2 cups sugar and eggs thoroughly in a large bowl.
3. Combine flour, cream of tartar, baking soda and salt in a separate bowl.
4. Blend dry ingredients into butter mixture.
5. Chill dough, and chill an ungreased cookie sheet for about 10-15 minutes in the fridge.
6. Meanwhile, mix 3 tablespoons sugar, and 3 teaspoons cinnamon in a small bowl.
7. Scoop 1 inch globs of dough into the sugar/ cinnamon mixture.
8. Coat by gently rolling balls of dough in the sugar mixture.
9. Place on chilled ungreased cookie sheet, and bake 10 minutes.
10. Remove from pan immediately.