**Snickerdoodles**

**Ingredients**

½ cup Softened Butter
¾ cup Sugar
1 egg
1 ½ cups flour
1 tsp. Cream of Tartar
½ tsp. Baking Soda
1/4 tsp. Salt
½ tsp. Cinnamon
¼ tsp. Nutmeg
2 tbsp. Sugar
1 tbsp. Cinnamon

**Preparation**

1. In a mixing bowl cream the butter and ¾ cup sugar together
2. Add the egg and mix until combined
3. Stir together the flour, cream of tartar, baking soda, salt, ½ tsp. cinnamon and ¼ tsp. nutmeg then add to the bowl and mix until well combined
4. Mix together the 2 tbsp. of sugar and 1 tbsp. cinnamon
5. Scoop your cookies and roll into the cinnamon sugar
6. Bake at 400 degrees for 11 minutes or until lightly golden

NOTES:
You can substitute the juice from 1/2 a lemon if you do not have cream of tartar.
This is a good basic sugar cookie recipe if you omit the cinnamon and nutmeg and just roll in plain sugar and bake.
Try adding a little vanilla or orange zest or maybe some almond extract or some toasted, chopped pecans for a little different flavor.