**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.