



# Snickerdoodles

Prep Time: 10 minutes  
Bake Time: 10 minutes  
Yield: 36-48 cookies

## INGREDIENTS

3 tbsp. sugar  
1 tbsp. cinnamon  
1 cup butter, softened  
1½ cup sugar  
2 eggs  
1 tsp vanilla  
2¾ cups flour  
½ cup cocoa  
2 tsp cream of tartar  
1 tsp baking soda  
½ tsp salt

## DIRECTIONS

1. Preheat oven to 350° F.
2. In a shallow dish, mix together of 3 tbsp. of sugar and 1 tbsp. of cinnamon. Set aside.
3. In a medium sized bowl, mix together flour, cream of tartar, baking soda, and salt together.
4. In a large bowl, cream together sugar and butter. Add eggs and vanilla and blend well.
5. Fold dry ingredients to wet ingredients and mix into a dough.
6. Shape dough into 1 inch balls and roll in the cinnamon-sugar mixture.
7. Place dough balls 2 inches apart on ungreased cookie sheet. Bake for 8 – 10 minutes.