



# Scrumptious Snickerdoodles

NIBBLEDISH CONTRIBUTOR

## Ingredients

Ingredients 1 cup salted butter, softened  
1 cup light brown sugar  
1 1/2 cups 2 medium eggs  
2 3/4 cups all-purpose flour  
2 teaspoons cream of tartar  
1 teaspoon baking soda  
1/4 teaspoon fine salt  
3 teaspoons ground cinnamon - for coating  
3 tablespoons white sugar - for coating

## Instructions

Directions Preheat oven to 400°F.  
Mix butter, brown sugar and eggs thoroughly in a large bowl.  
Sift flour, cream of tartar, baking soda and salt in a separate bowl.  
Blend dry ingredients with butter mixture.  
Mix white sugar and cinnamon in a small bowl.  
Create 1" balls of the dough.  
Roll balls of dough in the cinnamon sugar mixture.  
Place balls two inches apart on two ungreased cookie sheets.  
Bake 10 minutes.  
Remove from pan and cool on a wire rack.