

Snickerdoodles

2 1/2 cups flour
1 teaspoon baking soda
1/2 teaspoon salt
2 teaspoon cream of tartar
1 cup butter, room temperature
1 1/2 cups plus 4 Tbsp sugar, divided
2 eggs
2 teaspoon cinnamon

Preheat oven to 350°F.



Whisk together the flour, baking soda, salt and cream of tartar. Set aside

Cream together the 1 1/2 cups sugar and butter until fluffy. Add eggs one at a time.

Slowly stir in the flour mixture. Form dough into balls. In a wide bowl, combine the 4 Tbsp sugar with the cinnamon. Roll the dough balls in the cinnamon and sugar mixture, then place on baking sheet. Bake for 9-10 minutes. The cookies will flatten as they bake and set as they cool.

One fabulous note about these yummy cookies; they are freezable! If you don't eat them all in one sitting as soon as they are out of the oven, you can hide them in the freezer for yummy goodness later. That's how I pulled off all the cookies, cupcakes and an Oreo trifle. I made the cookies the week before and popped them all in the freezer until noon of party day.