

Snickerdoodle Cookies

A recipe from Cooky Book
modified by K.C Coake and posted on realcoake.com

Servings: 3 to 4 dozen

Prep & Cook Time: About 35-45 minutes

Ingredients:

- 1 Cup I Can't Believe It's Not Butter! Original
- 1 1/2 cups sugar
- 2 eggs
- 2 3/4 cups all purpose flour
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 2 Tablespoons sugar
- 2 teaspoons cinnamon

Directions:

1. Preheat oven to 400 degrees.
2. Mix I Can't Believe It's Not Butter!, 1 1/2 cups sugar and eggs together.
3. Whisk together flour, cream of tartar, baking soda, and salt. Add to butter mixture and mix just until blended.
4. Mix together 2 tablespoons sugar and 2 teaspoons cinnamon in a small bowl.
5. Use small scoop and scoop out portions of cookie dough. Form a ball with the dough and roll in cinnamon sugar mixture making sure to coat the entire cookie ball.
6. Place cookies on an ungreased baking sheet lined with a silicone baking mat.
7. Bake for 8 to 10 minutes.

