

SNICKERDOODLES

INGREDIENTS

3/4 cup sugar
1/2 cup margarine
1 egg
1/2 tsp. vanilla
1 1/2 cup flour
1/4 tsp. salt
1/4 tsp. baking soda
1/4 tsp. cream of tarter

2 Tbsp. sugar
2 tsp. cinnamon

EQUIPMENT

measuring cups and spoons
large mixing bowl
small mixing bowl
spoon
cookie sheets
hot pads
pancake turner
cooling rack

1. Turn oven on to 375 degrees.
2. In large mixing bowl cream the 3/4 cup sugar and the margarine with a wooden spoon. Beat in the egg and the vanilla.
3. In small bowl stir together flour, salt, baking soda, and cream of tarter. Stir into margarine mixture with wooden spoon till well mixed.
4. In the same small bowl combine the 2 Tbsp. sugar and the cinnamon.
5. Spray cookie sheets with Pam.
6. Shape dough into 1-inch balls; roll each in the sugar-cinnamon mixture. Put balls 2 inches apart on greased cookie sheet. Bake 8-10 minutes. Remove from oven and use pancake turner to put cookies on rack. Turn off oven when all cookies are baked.