

Snickerdoodles

- 3 ¼ c. flour
- ½ t. baking soda
- ½ t. cream of tartar
- ½ t. salt
- 1 c. butter, softened
- 2 c. sugar
- 2 eggs
- ¼ c. milk
- 1 t. vanilla

Combine dry ingredients. Set aside.

Beat butter for 30 seconds and add the sugar. Beat till fluffy. Add eggs, milk, and vanilla, and beat well. Add the dry ingredients and mix well with wooden spoon. (I did all this in my KitchenAid.)

From dough into small balls and roll in sugar and cinnamon (3 T. sugar, 1 t. cinnamon) -it always takes more than this!—Flatten with a glass (or the palm of your hand).

Bake on greased cookie sheet at 375° for 8 minutes. (I'm not sure why they suggest a greased cookie sheet. I've never greased them for this cookie. You usually don't need extra greasing unless the recipe calls for a minimal amount of fat. Obviously, this one calls for plenty!)

Enjoy!