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Snickerdoodle Cookies

- 1 Cup butter or margarine softened
- 1 1/2 Cups sugar
- 2 Eggs
- 1 Tsp baking soda
- 2 3/4 Cups all purpose flour
- 1/4 Tsp salt
- 2 Tsp Cream of Tarter
- 1/2 Cup sugar with 2 teaspoon cinnamon stirred in

- 1) Cream together the butter and sugar.
- 2) Add the eggs one at a time, mixing well after each.
- 3) Mix all dry ingredients together and add them to the egg mixture 1/3 at a time, mixing well after each addition.
- 4) Cookie dough will be soft and sticky.
- 5) Refrigerate the dough for at least 1 hour.
- 6) Shape the dough into small balls (the size of a large marble) and roll them in cinnamon sugar.
- 7) Place them on a parchment paper lined cookie sheet about 2 inches apart and flatten them slightly.
- 8) Cookies will spread out as they bake. Bake at 400 for 10 to 12 minutes or until lightly browned around the edges, but still soft.
- 9) Remove from cookie sheet immediately as the cookies will stick if allowed to cool on cookie sheet.

Makes 6 Dozen Cookies