

From the kitchen of David and Jennifer Deaven

of disk on both sides with cinnamon sugar. Bake on silicone or parchment in baking pan, at 355F for 11 minutes, until golden brown on bottom.
Servings: 45
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Desserts/Snickerdoodles

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A: 1C butter, softened
1 1/2C sugar
2t vanilla extract

B: 2 eggs

C: 2 3/4C flour
1 1/2t cream of tartar
1/2t baking soda
1t salt

D: 1/2C sugar
3T cinnamon

1. Cream (A) in mixing bowl. Add (B) and continue creaming until smooth.
2. Sift (C) into bowl and mix just until combined. Cover with plastic wrap and refrigerate for at least 20 minutes.
3. Combine (D) in small bowl. Using cookie dropper, place dough in small bowl and flatten slightly into a thin disk, taking care to flip over and cover entire surface



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