

Snickerdoodles

1 cup unsalted butter
1 1/2 cups sugar
2 eggs
2 3/4 cups all-purpose flour
2 tsps Watkins Cream of Tartar
1 tsp salt
1 tsp baking soda
2 tsps Watkins Original Gourmet Baking
Vanilla
4 tsps sugar
4 tsps Watkins Pure Ground Cinnamon

Directions:

Dry ingredients: in a medium bowl, stir together the flour, cream of tartar, baking soda, and salt. Set aside
Wet ingredients: Cream together the butter (barely softened) and sugar. Add the eggs until it is well blend

Wet ingredients: Cream together the butter (barely softened) and sugar. Add the eggs until it is well blended.

Shape: Add the dry ingredients to the wet ingredients, mix well, and then shape dough into 1 inch balls. Roll the dough balls into your cinnamon and sugar mixture.

Bake: Place on an ungreased pan, bake at 350°F for 8-10 minutes.

Recipe from: trustednaturalhomeproducts.com