



Soft Snickerdoodle Cookies

By Juju Bee on August 10, 2004

Prep Time: 10 mins **Total Time:** 20 mins **Servings:** 24

About This Recipe

"These snickerdoodle cookies are so delicious, and they have the best texture. They are so fast to put together too! I actually got it from an old recipe that my Great Grandma had clipped out of a newspaper. Grandma always knows best!"



Photo by Juju Bee

Ingredients

- 1 cup butter
- 1 1/2 cups sugar
- 2 large eggs
- 2 3/4 cups flour
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 3 tablespoons sugar
- 3 teaspoons cinnamon

Directions

- 1.**Preheat oven to 350°F.
- 2.**Mix butter, 1 1/2 cups sugar and eggs thoroughly in a large bowl.
- 3.**Combine flour, cream of tartar, baking soda and salt in a separate bowl.
- 4.**Blend dry ingredients into butter mixture.
- 5.**Chill dough, and chill an ungreased cookie sheet for about 10-15 minutes in the fridge.
- 6.**Meanwhile, mix 3 tablespoons sugar, and 3 teaspoons cinnamon in a small bowl.
- 7.**Scoop 1 inch globs of dough into the sugar/ cinnamon mixture.
- 8.**Coat by gently rolling balls of dough in the sugar mixture.
- 9.**Place on chilled ungreased cookie sheet, and bake 10 minutes.
- 10.**Remove from pan immediately.

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