Snickerdoodle

INGREDIENTS:

2 STICKS UNSALTED BUTTER, SOFTENED
10 OZ WHITE SUGAR
1/2 CUP EGGS
1 LB. 2 OZ ALL-PURPOSE FLOUR
2 TEASPOONS VANILLA
1 TEASPOON VANILLA
2 TEASPOONS CREAM OF TARTAR (CAN BE REPLACED WITH BAKING POWDER, COOKIES WILL BE A LITTLE BIT SOFTER)
1 TEASPOON BAKING SODA
1 TEASPOON KOSHER/LARGE FLAKE SALT
CINNAMON SUGAR:
3/4 CUP SUGAR
1/4 CUP CINNAMON

DIRECTIONS:

PREHEAT OVEN TO 300 F.
CREAM BUTTER AND SUGAR UNTIL LIGHT AND FLUFFY.
ADD ALL OTHER INGREDIENTS, MIX SLOWLY UNTIL DOUGH IS CRUMBLY. TURN THE MIXER UP TO MEDIUM SPEED, MIX UNTIL THE DOUGH COMES TOGETHER AND IS SLIGHTLY TACKY.

AFTER SCOOPING THE COOKIES ROLL IN CINNAMON SUGAR, THEN BAKE.

BAKE AT 300 F FOR 13 MINUTES.
BAKE TIMES MAY VARY DEPENDING ON YOUR OVEN. COOKIES SHOULD BE TURNING GOLDEN BROWN AROUND THE EDGES AND THE CENTERS SLIGHTLY DOMED.