

Snickers Doodle Cookies

SERVES: 4 DOZEN

INGREDIENTS

1 1/2 cup sugar
1/2 cup butter
1 tsp vanilla
2 eggs
2 3/4 cups flour
1 tsp cream of tartar
1/2 tsp baking soda
1/4 tsp salt
2 tbsp sugar
2 tsp cinnamon

DIRECTIONS

Heat oven to 400 F.

In a large bowl, combine sugar and butter and beat until light and fluffy. Add the eggs and beat well.

Add flour, baking soda, cream of tartar, baking soda and salt.

Mix well. In a small bowl, combine 2 tbsp sugar and cinnamon. Using a small ice cream scoop, drop and make a ball and roll into the sugar and cinnamon mixture.

Bake for 8-12 mins or until set. Remove immediately from cookie sheets.

From the kitchen of Canuck Place Children's Hospice

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