

Snickerdoodles

This is a Peri family favorite. The recipe makes several dozen cookies, enough to eat your fill and bring treats to your neighbors! The aroma of cinnamon, butter, and sugar in your kitchen is heavenly.

1/2 lb. soft unsalted butter
1½ c. granulated sugar
2 eggs
1 tsp. vanilla
2¾ c. unbleached white flour

2 tsp. cream of tartar
1 tsp. baking soda
1/4 tsp. salt
Cinnamon mixture:
1/4 c. granulated sugar
2 T. cinnamon

Preheat oven to 350°. Cream butter and sugar until fluffy, then beat in eggs and vanilla. In a separate bowl, mix dry ingredients, then add them to the wet mixture and combine thoroughly.

Scoop or roll by hand into small balls, about 1–2 T. each. Dip the tops into the cinnamon mixture, invert the cookie balls onto a greased baking sheet (cinnamon mixture on top), and bake for about 10 minutes, until set but slightly soft in the center. Enjoy!