**Paige’s Snickerdoodles Cookies**

1 cup butter or baking margarine

1 1/2 cups white sugar

2 eggs

2 tsp vanilla extract

2 ¾ cups flour

2 tsp cream of tartar

1 tsp baking soda

¼ tsp salt

Mix together in small bowl:

3 TBSP white sugar and 3 tsp cinnamon

Cream together butter, sugar, eggs and vanilla using beater. Combine flour, cream of tartar, soda and salt in separate bowl. Blend dry ingredients into butter mixture.

Refrigerate dough so it rolls into balls easier.

Shape dough into small balls, (I use a cookie scoop) dip balls into sugar/cinnamon mix. Place on cookie sheet.

Bake at 350 degrees for 8-10 minutes. The trick to getting soft cookies is putting only 1 pan in the oven at a time and undercooking it by a minute. Take them out when they’re slightly doughy and they will finish baking once they’re out because they are still hot. Immediately put them on a cooling rack. Once cool store in an airtight container.

\*If cookies are overcooked they will be hard like hockey pucks.

\*If your cookies are really flat then either you melted the butter or margarine too runny or you need more flour. But adding more flour should fix the problem.