



Snickerdoodles

Ingredients Needed:

- 1 cup butter or margarine
- 2 egg
- 1/2 cup sugar
- 1 tablespoon cinnamon

Directions:

1. In a large bowl, cream butter and eggs. Pour in the snickerdoodle mix, and stir until a dough forms.
2. In a small bowl, combine sugar and cinnamon.
3. Roll the dough into 1 inch balls, roll the balls in the cinnamon-sugar mixture, and place 2 inches apart on an ungreased cookie sheet.
4. Bake for 10 to 15 minutes in the preheated oven. Cookies should be light brown. Cool on wire racks.



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