

Snickerdoodles

1 1/2 cups sugar
3/4 cup light stick butter, softened
1 tsp vanilla extract
2 large eggs
4 cups flour
2 tsp cream of tartar
1 tsp baking soda
1/2 tsp salt
2 TBS sugar
1 1/2 tsp ground cinnamon
cooking spray

Combine 1 1/2 cups sugar and butter. Beat with a mixer at medium speed until light and fluffy. Add vanilla and eggs; beat well. Lightly spoon flour into dry measuring cups, level off with a knife. Combine flour and next 3 ingredients. Add to butter mixture, beating well. Cover and chill 2 hours. Preheat oven to 400. Combine sugar and cinnamon together in separate bowl. Stir well and set aside. Shape dough into 1" balls and roll in sugar mixture. Place 2" apart on baking sheets that have been coated with cooking spray. Bake for 8 minutes or until lightly browned. Cool cookies on pans 1 minute. Remove cookies to wire racks and cool completely.

Makes 6 dozen cookies at 1 Point each