



## *Adventures in Cooking* *Debbie Larch*

<https://niftysquirrel.com/adventures-in-cooking/recipes/>

### **Snickerdoodles**

#### **Ingredients:**

- 1 cup of Butter, softened but not melted (Do not use margarine as a substitute)
- 2 cups sugar
- 2 eggs
- 1/4 cup of milk
- 1 teaspoon vanilla
- 3-3/4 cups of all-purpose flour
- 3/4 teaspoon baking powder
- Cinnamon Sugar (sugar with cinnamon added to your taste, I like lots of cinnamon)

#### **Instructions:**

- Cream together the butter and sugar.
- Add in the eggs, one at a time, and beating well by hand after each egg addition.
- Stir in the milk and vanilla.
- Sift together the flour and baking powder, and then add to the creamed mixture.
- Roll dough into 1 inch balls and then roll the balls in the cinnamon sugar.
- Place on an ungreased cookie sheet and flatten the balls slightly with your fingers tips.
- Bake the cookies at 350°F for 10-12 minutes.
- Keep a close watch on the cookies so the bottom of the cookies doesn't get to brown.
- Let cookies cool on pan for about 1 minute and then remove to a wire rack for cooling.

\*These cookies are my Hubby's favorite cookie, they are extremely soft, chewy and most delicious when they have cooled just a few minutes after coming out of the oven or have been warmed up in the microwave for just a few seconds. Make sure you don't flatten the cookie to much or the cookie will be hard instead of soft. I move my oven rack to the middle of the oven so the cookies don't get to brown on the bottom. Oven temperatures vary, so keep a close watch on the cookies.