

## SNICKERDOODLE COOKIES



Today we are coming home from Catalina. 3 days of Rest and Relaxation was just what I needed. Time to stock our house back up with food and feed the troops! I am refreshed and ready to go! Snickerdoodles are my favorite cookie, and I figured it was a good place to start.

### Ingredients |

- 2 cups Maninis Multi-Purpose gluten free flour
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda
- 1 cup butter
- 1½ cups sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 3 tablespoons sugar
- 1 tablespoon cinnamon

### Directions |

Preheat oven to 350°F. Line baking sheets with parchment paper.

Whisk together the flour, cream of tartar, and baking soda in a medium bowl. Set aside.

Cream together the butter and sugar until light and fluffy with a hand mixer or a kitchenaid.

Add the eggs, one at a time, beating well after each addition. Beat in the vanilla.

Gradually blend in the flour mixture, beating on low speed just until the flour is blended.

Mix together the sugar and cinnamon in a small bowl.

Scoop 1-inch balls of dough and roll in the cinnamon and sugar mixture to coat.

Place on prepared baking stone 2 inches apart and bake for 10 minutes.

Let cookies set on baking sheet for 2-3 minutes and then remove to a cooling rack.

By Mom, what's for dinner?