

SNICKERDOODLE COOKIES

Ingredients

- 1 C Butter, melted
- 1/2 C Sugar
- 2 tsp Baking Powder
- 2 Eggs
- 2 C Flour
- 1/2 tsp Salt
- 2 tsp Vanilla
- 1.5 TBS Cinnamon
- 1.5 TBS Powdered Sugar

Directions

- Set out all ingredients and tools
- Combine all ingredients except cinnamon and powdered sugar. The dough should be slightly sticking and give easily
- In a separate bowl, combine cinnamon and powder sugar
- Roll dough into balls approximately the size of a ping-pong ball
- Roll the dough balls in the cinnamon sugar mixture
- Place on cookie sheet about 2 inches apart. A standard cookie sheet will fit 12 cookies
- Bake at 350°F for 12 minutes. Cookies will appear to be undercooked but will continue to cook after removed from the oven
- Leave the cookies on the cookie sheet for 5-10 minutes before removing them to a cooling rack or tea towel to cool complete
- Store in an air-tight container for 2-3 weeks at room temperature, 2 months in the refrigerator, or up to 12 months in the freezer ([source](#))