Nonni's Snickerdoodles

Make it with your kids · Make-ahead · Makes about 6 dozen

Ken's note: TBD

Soft cinnamon-sugar cookies with the tang of cream of tartar. Nonni's original used shortening (part or all margarine); this uses butter, and a little less sugar.

Ingredients

- 1 cup (2 sticks) unsalted butter, softened
- 1¼ cups granulated sugar
- 2 eggs
- 2¾ cups all-purpose flour
- 2 tsp cream of tartar
- 1 tsp baking soda
- ¼ tsp salt
- 2 Tbsp sugar mixed with 2 tsp cinnamon, for rolling

Method

1. Heat the oven to 400°F. Beat the butter, sugar, and eggs together thoroughly. Sift the flour, cream of tartar, baking soda, and salt together and blend into the butter mixture. If the dough is very soft, chill it 30 minutes.
2. Shape into 1-inch balls and roll in the cinnamon sugar. Place about 2 inches apart on ungreased baking sheets. Bake 8–10 minutes.