



The Kitchen Casanova's Favorite Snickerdoodle

Photo and Recipe by Taste of Home

INGREDIENTS

1/2 cup butter, softened
1 cup plus 2 tablespoons sugar, divided
1 egg
1/2 teaspoon vanilla extract
1-1/2 cups all-purpose flour
1/4 teaspoon baking soda
1/4 teaspoon cream of tartar
1 teaspoon ground cinnamon

PREPARATION

In a large bowl, cream butter and 1 cup sugar until light and fluffy. Beat in egg and vanilla. Combine the flour, baking soda and cream of tartar; gradually add to the creamed mixture and mix well. In a small bowl, combine cinnamon and remaining sugar.

Shape dough into 1-in. balls; roll in cinnamon-sugar. Place 2 in. apart on ungreased baking sheets. Bake at 375° for 10-12 minutes or until lightly browned. Remove to wire racks to cool.

Yield: 2-1/2 dozen.

