SNICKERDOODLES

250 ml margarine 310 ml sugar (250+60)

eggmlvanilla

560 ml flour (250+250+60)

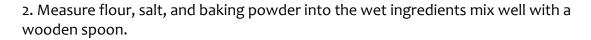
2 ml salt

10 ml baking power

15 ml cinnamon 60 ml sugar

Preheat oven to 375°F

1. Cream the margarine, sugar and egg until smooth.



- 3. Add vanilla and stir again.
- 4. Dough should be soft and easy to handle. Add a little more flour (about a 15ml or so) if dough sticks to your hands.

DO NOT PLAY with the dough too much – the heat from your hands will heat up the butter

- 5. Combine sugar and cinnamon into a separate small bowl and set aside
- 6. Roll pieces of dough into the size of a ping-pong ball. Roll the ball into the sugar cinnamon mixture. Place on greased cookie sheet, three across and five down. These cookies do not spread out very much.
- 7. Bake for 8-10 minutes until lightly brown. Cookies will puff up and then will flatten down and have a crispy top.
- 8. Let the cookies cool on a cooling rack.

Makes approximately: 30 cookies

