

SNICKERDOODLES

250 ml margarine
310 ml sugar (250+60)
2 egg
5 ml vanilla
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.
2. Measure flour, salt, and baking powder into the wet ingredients mix well with a wooden spoon.
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

