

Gram's Amazing Snickerdoodles

Tea with Lady Sapphire: Sharing the Love of Birds

Cream together: 1-1/2 c sugar, 2 large eggs, 1/2 c butter, 1 tsp vanilla

Mix together: 2-3/4 c flour, 1 tsp baking soda, 1/4 tsp salt,
1/2 tsp ginger, 2 tsp cream of tartar, 1/2 tsp nutmeg

1. Combine dry ingredients into creamed mixture.
2. Shape into balls about the size of a walnut.
3. Roll around in a bowl with a mixture of 2 tbsp sugar and 2 tbsp cinnamon.
4. Place 2 inches apart on an ungreased cookie sheet.

Bake 375° 8-10 min.

*Don't wait for them to cool.
Dunk into hot chocolate ... so scrumptious!*

