

Cookie Ingredients:

2-3/4 cups flour
1/4 tsp salt
1 tsp baking soda
2 tsp cream of tartar
1-1/2 cups white sugar

In a large bowl, combine the flour, salt, baking soda, cream of tartar, and sugar. Stir with a whisk, then place into a one quart canning jar.

Topping Ingredients:

1/2 cup sugar
1 tsp cinnamon

In a sandwich size resealable bag, combine sugar and cinnamon. Shake well and put bag on top of other mixture before closing the bottle tightly and attaching the tag with ribbon or string.

Snickerdoodles

1. Preheat oven to 350 degrees F (175 degrees C).
2. In a large bowl, cream 1 cup of butter and 2 eggs, pour in the snickerdoodle mix, and stir until a dough forms.
3. Roll the dough into 1 inch balls, roll the balls in the cinnamon-sugar mixture, and place 2 inches apart on an ungreased cookie sheet.
4. Bake for 10 to 15 minutes in the preheated oven. Cookies should be light brown. Cool on wire racks.

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