Snickerdoodles

**Mix and set aside:**

2 cups all purpose flour 2 tsp cream of tartar

1 tsp baking soda ¼ tsp salt

**Beat in a large bowl:**

1 cup unsalted butter softened

1 ½ cup sugar

**Add:**

2 Large eggs

Beat flour mixture into butter mixture until smoothly incorporated. Pull off pieces of the dough and roll between the palms to form generous 1 ¼ inch balls. Roll in a mixture of ¼ cup sugar and 4 tsp cinnamon

Space about 2 ¾ inches apart on a greased cookie sheet. Bake 1 pan at a time, in the upper third of the oven for 8-11 minutes, or until cookies are light golden brown around the edges. Rotate sheets halfway through cooking time for even browning. Transfer the sheets to wire racks and let stand until cookies firm up slightly, 1-2 minutes. Then, transfer the cookies to wire racks and cool thoroughly

Store, airtight, for 10 days of freeze up to 1 month.