***Snickerdoodles***

Ingredients

For the cookies:

1/2 pound (2 sticks) margarine, or 1/4 pound (1 stick) [margarine](http://www.foodterms.com/encyclopedia/margarine/index.html) and 1/4 pound (1 stick) [unsalted butter](http://www.foodterms.com/encyclopedia/butter/index.html), at room temperature

1 1/2 cups sugar

2 eggs, at room temperature

2 3/4 cups [all-purpose flour](http://www.foodterms.com/encyclopedia/flour/index.html)

2 teaspoons [cream of tartar](http://www.foodterms.com/encyclopedia/cream-of-tartar/index.html)

1 teaspoon baking soda

1/2 teaspoon kosher salt

1 ½ teaspoons vanilla

For the cinnamon sugar:

2 tablespoons sugar

2 to 4 teaspoons ground [cinnamon](http://www.foodterms.com/encyclopedia/cinnamon/index.html)

1. To make the cookies: Place the margarine and sugar in the bowl of a [mixer](http://www.foodterms.com/encyclopedia/mixer/index.html) fitted with a paddle and mix until smooth. Scrape down the sides of the bowl and add the eggs, one at a time, beating well and scraping down the sides of the bowl before each addition.
2. Add the flour, cream of tartar, [baking soda](http://www.foodterms.com/encyclopedia/baking-soda/index.html), and salt and mix until everything is well incorporated.
3. Cover with waxed paper or [plastic wrap](http://www.foodterms.com/encyclopedia/plastic-wrap/index.html) and refrigerate at least 2 hours or freeze up to 2 weeks.
4. To make the cinnamon sugar: Place the sugar and cinnamon in a small bowl and mix to combine.
5. Preheat the oven to 400 degrees.
6. To form the [cookies](http://www.foodterms.com/encyclopedia/cookie/index.html), break off small pieces and roll into 1-inch balls. Roll the balls in the cinnamon [sugar](http://www.foodterms.com/encyclopedia/sugar/index.html) and place on an ungreased cookie sheet.
7. Transfer to the oven and bake until just barely golden, about 8 to 10 minutes. For crisper cookies, cool on the cookie sheet. For softer cookies, cool for 2 minutes and then remove to a rack. Cool the cookie sheet between batches.