

Betty's Snickerdoodle Cookies Made with Grandson Carter



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In this video, Betty makes Snickerdoodle Cookies, with the help of her grandson, Carter. Snickerdoodles have been around for a long time, and they are a favorite cookie in my family. They are characterized by a cracked surface and can be crisp or soft. In most recipes snickerdoodles are rolled in a mixture of white sugar and cinnamon to give the cookies their sweet, spicy flavor.

Ingredients:

1 cup butter, softened

1 ½ cups sugar

2 eggs, well-beaten

2 ¼ cups self-rising flour (If you are using all purpose flour, use 2 1/4 cups flour, 2 teaspoons cream of tartar, 1 teaspoon soda, and 1/4 teaspoon salt. This gives a more authentic version of snickerdoodles.)

2 tablespoons sugar

1 teaspoon ground cinnamon

In a large mixing bowl, mix 1 cup softened butter with 1 ½ cups sugar. Add 2 well-beaten eggs, and use an electric mixer to blend thoroughly. Blend in 2 ¼ cups flour, a little at a time, until all of the flour is incorporated into the cookie dough. Form dough into 1-inch balls. Mix 2 tablespoons sugar and 1 teaspoon cinnamon in a shallow dish. Roll the cookie balls in the cinnamon-sugar mixture, if desired. Place cookie balls 2 inches apart on ungreased baking pan or cookie sheet. Bake at 400 degrees (F) 8 to 10 minutes, or until lightly brown and cracked on the top. Remove cookies from baking sheet and place on a rack to cool. You may place these on a flat tray and serve them warm. They are delicious when eaten warm with a cold glass of milk! I hope you enjoy this recipe! --Betty