

DOUGH

Holy Night

Snickerdoodle Cookie Recipe:

- | | |
|----------------------------------|----------------------------------------|
| 1 cup butter (softened) | 2 $\frac{3}{4}$ cups all-purpose flour |
| 2 large eggs | $\frac{1}{4}$ tsp salt |
| 1 $\frac{1}{2}$ cups white sugar | 1 tsp baking soda |
| 2 tsp vanilla extract | 2 tsp cream of tartar |
| $\frac{1}{2}$ cup sprinkles | |

1. Preheat oven to 400 degrees F (200 degrees C).
2. Cream together butter, sugar, vanilla, and eggs. Then blend in flour, cream of tartar, salt, and baking soda until a soft dough forms.
3. Form dough into 1 inch balls and roll through sprinkles. Place 2 inches apart on an ungreased baking sheet.
4. Bake 8 to 10 minutes, or until set (but not too hard).



DOUGH

Holy Night

Snickerdoodle Cookie Recipe:

- | | |
|----------------------------------|----------------------------------------|
| 1 cup butter (softened) | 2 $\frac{3}{4}$ cups all-purpose flour |
| 2 large eggs | $\frac{1}{4}$ tsp salt |
| 1 $\frac{1}{2}$ cups white sugar | 1 tsp baking soda |
| 2 tsp vanilla extract | 2 tsp cream of tartar |
| $\frac{1}{2}$ cup sprinkles | |

1. Preheat oven to 400 degrees F (200 degrees C).
2. Cream together butter, sugar, vanilla, and eggs. Then blend in flour, cream of tartar, salt, and baking soda until a soft dough forms.
3. Form dough into 1 inch balls and roll through sprinkles. Place 2 inches apart on an ungreased baking sheet.
4. Bake 8 to 10 minutes, or until set (but not too hard).

