

SNICKERDOODLES

Ingredients:

$\frac{1}{2}$ c margarine
2/3 c sugar
1 egg
1 $\frac{1}{4}$ c flour
 $\frac{3}{4}$ tsp cream of tartar
 $\frac{1}{2}$ tsp baking soda
 $\frac{1}{4}$ tsp salt
 $\frac{1}{2}$ tsp vanilla
Sugar to coat the cookies

Equipment:

Dry measures
Measuring spoons
Custard cups
Metal spatula
Wooden spoon
Whisk
Cookie sheet (no sides)
Parchment paper
Electric mixer

Method:

1. Preheat oven to 400°F.
2. Cream margarine and sugar until light and fluffy.
3. Add egg and beat until smooth.
4. Add cream of tartar, baking soda, salt and vanilla.
Beat until evenly distributed.
5. Switch to using a wooden spoon. Stir in flour until you have a stiff cookie dough. You may need less or more flour.
6. Roll about 15 ml of cookie dough into balls, dip half in sugar and place on parchment paper with the sugar up.
7. Flatten to 1 cm thick with the back of a spoon/cup.
8. Bake at 400°F for 8-10 minutes until light golden on bottom.