

Cinnamon Chip Snickerdoodles

Makes about 2 dozen

1/2 cup butter
1 cup sugar
1 egg
1 teaspoon cream of tartar
1/4 teaspoon baking soda
1/2 teaspoon vanilla
1 1/2 cups all purpose flour
3/4 cup cinnamon chips

1 cup cinnamon sugar

Preheat your oven to 375 degrees.

In the bowl of a mixer, cream together the butter and sugar until light and fluffy. Add in the egg and beat on low until combined. Add in the cream of tartar, baking soda, and vanilla and mix until combined. Mix in the flour until incorporated. Fold in the cinnamon chips.

Form the dough into one-inch balls and roll in the cinnamon sugar. Cover a cookie sheet with parchment paper and place the balls about two inches apart from each other. Bake for 12 minutes until the edges are set and let cool on the sheet for one minute. Remove to a flat surface to cool.



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