

HEARTLAND COOKING

From the Kitchen of: Marcia Adams

Snickerdoodles

makes 4^{1/2} to 5 dozen cookies

"Author, James Whitcomb Riley's favorite cookie was the Snickerdoodle, and each year on his birthday - October 7 - this sweet crispy cookie is served to all visitors who come to his Lockerbie Street home in Indianapolis. The house is considered one of the best Victorian restorations in the country."

1 cup (2 sticks) margarine, softened	2 teaspoons cream of tartar
1 ^{3/4} cups sugar	1 teaspoon baking soda
2 eggs	1/2 teaspoon salt
2 ^{3/4} cups all-purpose flour	4 teaspoons ground cinnamon

In a large mixer bowl, cream the margarine. Slowly add 1^{1/2} cups sugar, then the eggs. Mix the flour, cream of tartar, baking soda and salt then gradually add to the creamed mixture. Chill the dough overnight.

Preheat the oven to 350°F. Combine the remaining sugar and the cinnamon on a small plate. Divide the dough in half, keeping one half refrigerated until needed.

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Over ...

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Snickerdoodles continued ...

Shape the dough into balls the size of walnuts, and roll the balls in the cinnamon sugar mixture. Place 2 inches apart on an ungreased baking sheet and bake just until golden - check the bottoms to make sure they are not getting to brown - about 8 minutes. The cookies will puff at first, then flatten out with crinkled tops. Cool on racks and store in a tightly covered container.



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