

SOFT SNICKERDOODLES

Yield: 2 dozen

Prep time: 10 minutes

Total time: 20 minutes

Ingredients:

½ cup butter

¾ cup sugar

1 egg

1¼ cup whole wheat flour

1 tsp white vinegar

½ tsp baking soda

⅛ tsp salt

1 ½ Tablespoons sugar

1½ tsp cinnamon

Directions:

1. Preheat oven to 350 degrees
2. Cream butter and sugar
3. Mix in eggs and vinegar until thoroughly combined
4. Combine flour, baking soda and salt in a separate bowl
5. Blend dry ingredients into butter mixture
6. Chill dough 10 minutes in the fridge
7. Meanwhile mix 1½ T sugar and 1½ tsp cinnamon in a small bowl
8. Drop 1 inch balls of dough into sugar/cinnamon mix and coat by gently rolling
9. Place on ungreased cookie sheet and bake 10 minutes
10. Remove immediately to a cooling rack

Source: Food.com