**Snicker Doodles**

**Initial dry mixture**

3 3/4 cups flour

1/2 teaspoon baking soda

1/2 teaspoon cream of tartar

1/2 teaspoon salt

1 cup butter or margarine

2 cups sugar

2 eggs

1/4 cup milk

1 teaspoon vanilla (extra teaspoon if you wish)

**Roll in topping**

3 tablespoons sugar

1 teaspoon ground cinnamon

-Stir together flour, soda, cream of tartar, and 1/2 teaspoon salt in one medium bowl.

-Beat butter for 30 seconds; add the 2 cups of sugar and beat till fluffy in a large bowl.

-Add eggs, milk, and vanilla to the butter mix; beat well.

-Add dry ingredients to moist mixture, beating until well combined.

-Form dough into 1 inch balls; roll in a mixture of the 3 tablespoons sugar and the cinnamon.

-Lightly grease cookie sheet.

-Place 2 inches apart on a cookie sheet.

-Bake at 375 for about 8 minutes.