

Snickerdoodle Cookies

Recipe courtesy of the Maine Course Culinary Team at the University of Southern Maine

Ingredient	Quantity (Yield: 25 1oz)	Quantity (Yield: 50 1oz)
Margarine	4.75 oz	9.5 oz
Sugar, granulated	6.75 oz	13.5 oz
Eggs	2.38 oz	5 oz
Maine Grains pastry flour	4.5 oz	9 oz
All purpose flour	3.75 oz	7.5 oz
Cream of tartar	1.25 teaspoons	2.5 teaspoons
Baking soda	½ teaspoon	1 teaspoon
Salt	1/8 teaspoon	¼ teaspoon
Cinnamon	1 ¼ teaspoon	1 Tablespoon
Sugar, granulated	3.75 oz	7 oz

Directions:

Cream margarine and first listed sugar. Add eggs and blend until light.

Weigh out flours and add soda, cream of tartar, and salt. Blend into creamed mixture.

Cover and let rest for 1-2 hours.

Mix cinnamon and second listed sugar in a small bowl.

Portion 1 oz portions, roll in cinnamon and sugar, lightly press onto pans. Bake or freeze.

Bake at 350 F for 12-14 minutes. Allow pre-scooped frozen cookies to thaw before baking.