SNICKERDOODLES

**Ingredients:**

- ½ c margarine
- 2/3 c sugar
- 1 egg
- 1 ¼ c flour
- ¾ tsp cream of tartar
- ½ tsp baking soda
- ¼ tsp salt
- ½ tsp vanilla
- Sugar to coat the cookies

**Equipment:**

- Dry measures
- Measuring spoons
- Custard cups
- Metal spatula
- Wooden spoon
- Whisk
- Cookie sheet (no sides)
- Parchment paper
- Electric mixer
Method:

1. Preheat oven to 400°F.
2. Cream margarine and sugar until light and fluffy.
3. Add egg and beat until smooth.
5. Switch to using a wooden spoon. Stir in flour until you have a stiff cookie dough. You may need less or more flour.
6. Roll about 15 ml of cookie dough into balls, dip half in sugar and place on parchment paper with the sugar up.
7. Flatten to 1 cm thick with the back of a spoon/cup.
8. Bake at 400°F for 8-10 minutes until light golden on bottom.