

## **Snickerdoodles**

1 cup butter  
1-1/2 cups sugar  
2 eggs  
1-3/4 cups white, unbleached flour  
1 cup whole wheat flour  
2 teaspoons cream of tartar  
1 teaspoon baking soda  
1/4 teaspoon salt.

1 Tablespoon brown sugar  
2 Tablespoons cinnamon

Mix butter and sugar until smooth. Add eggs and beat to incorporate eggs. Add dry ingredients and stir to combine. Chill dough thoroughly, at least 1 hour.

Remove from refrigerator and roll into balls the size of a walnut. Roll each cookie in mixture of brown sugar and cinnamon.

Place about 2 inches apart on ungreased cookie sheet. Bake until light brown but still soft, 7-9 minutes at 375°F. Do not over-bake.