

Apple Snickerdoodles

Preheat oven to 350 degrees Fahrenheit. Grease baking sheet or line with parchment paper.

3 cups flour
2 teaspoons cinnamon
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon cream of tartar
1 1/2 cups sugar
2 eggs
1 cup (2 sticks) butter
2 teaspoons vanilla extract
2 small/medium apples (enough for 1 1/2 cups shredded or finely chopped apple)

In a medium bowl place flour, cinnamon, salt, baking soda and cream of tartar, mix well.

In a large bowl place sugar, eggs, softened butter, vanilla extract, and shredded apples. Mix well.

Slowly add dry ingredients to wet ingredients, mixing well.

In a small bowl put 1/4 cup sugar and 2 teaspoons cinnamon. Mix well. Set aside, this is the cinnamon sugar you will roll the cookies in before placing them on the baking sheet.

Roll dough into approximately 1" balls, roll them in the cinnamon sugar mix, then place on baking tray. Put as many as 12 on a tray, baking for 10-12 minutes, or until golden brown and no longer appearing wet. (mine took much longer due to the oven I was using, so just keep an eye on them.)

Cool and enjoy.