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| Foods 11 Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_WVSS Block: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |

**SNICKERDOODLES**

INGREDIENTS:

Cake Mixture:

125 ml margarine

175 ml sugar

 1 egg

300 ml flour

375 ml flour

 15 ml baking powder

 1 ml salt

COATING:

30 ml sugar

 5 ml cinnamon

METHOD:

1. Cream margarine and sugar until fluffy. Beat in the egg until well blended.
2. Stir in the flour, baking powder, an salt with a wooden spoon.
3. Mix coating ingredients together in a custard cup or soup bowl.
4. Shape dough into 2.5 cm. (about the size of a walnut) balls. Roll each one in the coating mixture using 2 teaspoons.
5. Place on ungreased cookie sheet. Leave about 5cm. between each cookie as they spread when baked.
6. Bake in 400 f. oven for 7 to 8 minutes. Cool 1 minute on cooked sheet then remove to a wire rack to cool completely.

Makes about 2 dozen cookies.