

## **Snickerdoodles**

*You'll need:*

- 150g butter
- 1 cup caster sugar
- 1 egg
- 1 3/4 cups self-raising flour

*To roll:*

- 1/2 cup cinnamon-scented caster sugar (aka caster sugar mixed with 1 tbsp ground cinnamon)

**Method:**

Preheat oven to 225°C

Grease a tray.

Cream butter and sugar.

Mix in the egg, then mix in the flour.

Take teaspoons of the mixture and roll into a ball with your fingers then roll in the cinnamon sugar till it's well and truly covered

Place each snickerdoodle on a greased tray. Press them slightly flat with a fork.

Bake for about 10 minutes or until just turning golden at the edges.

Take from the oven and remove the snickerdoodles carefully – they'll still be soft but will turn crisp as they cool.

Keep in a sealed container for up to three weeks.