

## **Chocolate Snickerdoodles**

**1/2 cup butter or margarine**  
**1 cup sugar**  
**1/4 teaspoon baking soda**  
**1/4 teaspoon cream of tartar**  
**1 egg**  
**1/2 teaspoon vanilla**  
**1/3 cup unsweetened cocoa powder**  
**1 cup flour**  
**2 tablespoons sugar**  
**1 teaspoon ground cinnamon**

**Beat the butter or margarine in a mixing bowl with an electric mixer on medium to high speed for about 30 seconds. Add the 1 cup sugar. Baking soda, and cream of tartar; beat until combined. Add the egg and vanilla; beat until well combined. Stir together the cocoa powder and the flour. Beat in as much of the flour mixture as you can with the mixer. Stir in any remaining flour mixture.**

**Drop by slightly rounded teaspoons 2 inches apart onto an ungreased cookie sheet. Stir together the remaining sugar and cinnamon. Sprinkle the dough with the sugar-cinnamon mixture. Bake in a 375 degree oven for 9 to 11 minutes or until the edges are firm. Cool on a wire rack. Makes about 30.**