

# SNICKERPOODLES

In a bowl mix the following ingredients in the order that they are given:

1 cup       melted margarine  
1 ½ cups   white sugar  
2            beaten eggs  
3 ¼ cups   flour  
1 ¾ tsps   cream of tartar  
1 tsp       baking soda  
¾ tsp      salt

Chill dough for 2 hours at least.

Directions:

1. Form an oval head - about 1 generous Tbsp
2. Form 2 oval ears - about 1 tsp each
3. Form 1 “poodle puff” for top of head - about ½ tsp
4. Toss shapes in cinnamon and sugar to coat

Coating:

6 Tbsps   white sugar  
3 tsps     cinnamon

5. Place shapes to form a poodle head on parchment lined baking sheets. You can place them onto a greased cookie sheet if you like, they may spread during baking.
6. Lightly press on mini m&m’s for eyes and chocolate chips for noses

Bake in preheated oven at 375 C for 12 minutes  
Makes approximately 20 snickerpoodles

Cool completely and enjoy!