

## LINEN WORLD: CHOCODOODLES

From the Kitchen of: Becky Kircher

### INGREDIENTS

1 cup butter, softened  
1 ½ cup plus 3 tablespoons  
sugar, divided  
2 eggs  
1 teaspoon vanilla extract  
2 ¼ cups all purpose flour  
½ cup cocoa  
1 ¾ teaspoon ground cinnamon,  
divided  
1 teaspoon cream of tarter  
1 teaspoon baking soda  
¼ teaspoon salt

### DIRECTIONS

Preheat oven to 375°, in a large bowl, cream butter and 1 ½ cups sugar until fluffy. Add eggs and vanilla, beat until smooth. In a medium bowl, combine flour, cocoa, 1 teaspoon cinnamon, cream of tartar, baking soda, and salt. Add dry ingredients to creamed mixture; stir until a soft dough forms. In a small bowl, combine remaining 3 tablespoons sugar, and 1 ¾ teaspoons cinnamon. Shape into 1 inch balls and roll in sugar mixture. Place balls 2 inches apart on a lightly greased baking sheet. Bake 6 to 8 minutes or until bottoms are lightly browned. Transfer cookies to a wire rack to cool. Store in an air tight container.

Yields about 7 dozen cookies

