



## Snickerdoodles

- 1 c. butter
- 1 1/2 c. xylitol
- 2 eggs
- 2 3/4 c. spelt flour
- 2 tsp. cream of tartar
- 1 tsp. baking soda
- 1/4 tsp. sea salt
- 2 Tbsp. xylitol (for rolling)
- 1 tsp. cinnamon (for rolling)

Heat oven to 400 degrees. Mix butter, xylitol, and eggs thoroughly. Blend spelt flour, cream of tartar, baking soda, and sea salt in a separate bowl; stir into mixture. Shape dough into 1" balls. Stir together 2 Tbsp. xylitol and 1 tsp. cinnamon. Roll dough balls in xylitol/cinnamon mixture. Place on an ungreased cookie sheet and bake 8-10 minutes. Allow to cool for at least 5 minutes before removing from cookie sheet. Cool completely on wire rack.

