

LINE OFFICERS

Indianette Alumni Tea

October 20, 2007

The Indianette Alumni Tea is next Saturday, October 20th. The food committee needs each squad's help with providing a salad or dessert. Each squad, officers, line officers, and managers are assigned a different recipe. Your group's recipe is below. Each girl on the squad will need to prepare this recipe and bring it to the tea by 10:45 a.m. (the tea begins at 11:30 a.m.). It would be helpful if you could bring it in a disposable container, as we will be replenishing the salads/desserts in decorative bowls throughout the tea.

GIANT SNICKERDOODLES

1 c. butter, softened
1 1/2 c. granulated sugar
2 eggs
2 3/4 c. all-purpose flour
2 tsp. cream of tartar
1 tsp. baking soda
1/4 tsp. salt
2 tbsp. granulated sugar
2 tsp. ground cinnamon

In a large mixing bowl with electric mixer at medium speed, cream butter, 1 1/2 cups sugar and eggs until light and fluffy. In another bowl combine flour, cream of tartar, baking soda and salt. Add flour mixture to creamed mixture; blend well. Refrigerate dough 30 minutes.

In a shallow dish combine 2 tablespoons sugar and cinnamon. Shape dough into balls and roll balls in sugar-cinnamon mixture. Place balls 3 inches apart on a greased cookie sheet. Bake at 375 degrees for 12-15 minutes. Transfer to wire racks to cool.