

# *Snickerdoodles*

Makes 3 dozen - 3" cookies

## *INGREDIENTS*

- ¼ cup shortening
- ¼ cup margarine or butter
- ¾ cup sugar
- 1 egg
- 1 1/3 cups flour
- 1 tsp. cream of tartar
- ½ tsp. baking soda
- 1 tsp. salt
- .....
- 2 Tb. sugar
- 2 tsp. cinnamon



## *DIRECTIONS*

Preheat oven to 400°. Cream the shortening, margarine and 1 1/3 cups of sugar together. Add egg and mix thoroughly. In a separate bowl, mix the flour, cream of tartar, baking soda and salt. Gradually add this dry mixture to the first bowl until thoroughly blended. Shape the dough into 1" balls (you may adjust the size slightly if you want a different sized cookie). The dough will be sticky. Refrigerating for at least a half an hour will help. In a small bowl, combine 2 Tb. sugar with 2 tsp. cinnamon. Place 2" apart on an ungreased cookie sheet. Bake for 8-10 minutes. Cookies should be very soft when removed from oven. Do not overbake. Place hot cookies on a cooling rack.