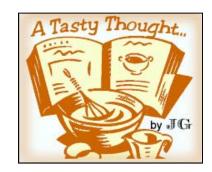
A Recipe compliments of





For additional recipes visit our website.

Snickerdoodles

Oven: 400°F

Yield: About 3 Dozen Cookies

Ingredients

½ Cup Butter or Margarine, softened

½ Cup Solid Shortening (I use Crisco.)

1 and ½ Cups Sugar

2 Eggs

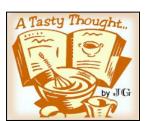
2 and 3/4 Cups Flour

2 tsp. Cream of Tartar

1 tsp. Baking Soda

¼ tsp. Salt

Topping: 2 tsp. Sugar + 1 tsp. Cinnamon



Method

- 1. Preheat oven to 400°F.
- 2. Using a mixer beat Butter/Margarine, Shortening + Sugar.
- 3. Add Eggs and beat.
- 4. Add Cream of Tartar, Baking Soda, Salt + ½ of the Flour and mix.
- 5. Add in remaining Flour + mix.
- 6. In a small bowl combine Topping Ingredients.
- 7. Shape rounded teaspoonfuls of dough into balls.
- 8. Place ball of dough into Cinnamon/Sugar Mixture.
- 9. Place ball of dough Mixture side up onto ungreased baking sheet, 12 balls/sheet.
- 10. Bake about 9 Minutes, underside of cookie will be lightly browned.
- 11. Remove from baking sheet and cool on rack.

Enjoy!!!

JG

A Tasty Thought by

JG is an expert cook with over 30 years of experience who has been sharing her favorite family recipes on LongmeadowBiz. Her recipes are simple while the results are outstanding.



