## A Recipe compliments of

TRIM ON DOTTED LINE AND FOLD FOR RECIPE CARD


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## Snickerdoodles

Oven： $400^{\circ} \mathrm{F}$
Yield：About 3 Dozen Cookies

## Ingredients

$1 / 2$ Cup Butter or Margarine，softened
$1 / 2$ Cup Solid Shortening（I use Crisco．）
1 and $1 / 2$ Cups Sugar
2 Eggs
2 and $3 / 4$ Cups Flour
2 tsp．Cream of Tartar
1 tsp．Baking Soda
$1 / 4$ tsp．Salt
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Topping： 2 tsp．Sugar＋ 1 tsp．Cinnamon

## Method



1．Preheat oven to $400^{\circ} \mathrm{F}$ ．
2．Using a mixer beat Butter／Margarine，Shortening＋Sugar．
3．Add Eggs and beat．
4．Add Cream of Tartar，Baking Soda，Salt $+1 / 2$ 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


Check out my blog for additional hints／recipes at http：／／www．atastythought．blogspot．com／

