

Snickerdoodle Cookies

- Ingredients

- 1/2 Cup Butter/Margarine; Softened
- 1/2 Cup Shortening
- 1 1/2 Cup Sugar
- 2 Eggs
- 2 3/4 Cups Flour
- 2 teaspoons cream of Tartar
- 1 teaspoon Baking Soda
- 1/4 teaspoon salt
- 2 Tablespoons Sugar
- 2 teaspoons Cinnamon

- Steps

1. Turn the oven to 400.
2. Mix thoroughly butter, shortening, 1 1/2 cups sugar, and the eggs. Blend in flour, cream of tartar, baking soda, and salt. Shape the dough by rounded teaspoons into balls.
3. Mix 2 tablespoons of sugar and the cinnamon and roll the balls into the C&S mixture. Place balls 2 inches apart on an ungreased baking sheet. Bake 8-10 minutes or until set.
4. Immediately remove from the baking sheet and enjoy!

