



# Snickerdoodles

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 1/2 C. butter
- 1/2 C. solid shortening
- 1 1/2 C. sugar
- 2 eggs
- 2 3/4 C. flour
- 2 t. cream of tartar
- 1 t. baking soda
- 1/4 t. salt
- 4 T. sugar
- 4 t. cinnamon

## Instructions

One of my very favorite kinds of cookies. One of my very favorite recipes. I've tried other people's snickerdoodle cookies, but I am a firm believer that these are the best out there.

Makes upwards of 4 dozen.

1. Preheat the oven to 375° F.
2. Mix the butter, shortening, sugar and eggs together thoroughly.
3. Sift the flour, cream of tartar, baking soda and salt together.

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4. Gradually add the dry ingredients to the wet. Making sure to mix well.
  5. Mix the sugar and cinnamon together in a flat-bottomed container.
  6. Roll dough into balls about the size of a walnut. Roll balls in the cinnamon sugar.
  7. Place 2" apart on an ungreased cookie sheet.
  8. Bake for 8-10 minutes. Cookies should be lightly browned but still soft.