

Snickerdoodles

Ingredients

- 1 cup soft shortening
- 1 1/2 cups sugar
- 2 eggs
- 2 3/4 cups sifted flour
- 2 tsp cream of tartar
- 1 tsp baking soda
- 1/2 tsp salt

Coating

- 2 Tbsp sugar
- 2 tsp cinnamon

Instructions

1. Preheat oven to 400°F.
2. Mix together thoroughly: shortening, sugar, and eggs.
3. Sift together flour, cream of tartar, baking soda, and salt; stir into the shortening mixture.
4. Chill dough.
5. Roll dough into balls the size of small walnuts.
6. Roll balls in the mixture of sugar and cinnamon.
7. Place about 2 inches apart on an ungreased cookie sheet.
8. Bake 8 to 10 minutes in a moderately hot oven (400°F), until lightly browned but still soft. (These cookies puff up at first, then flatten out with a crinkled top.)

Makes about 5 dozen 2-inch cookies.

SNICKERDOODLES

Preheat oven to 400°

Mix together thoroughly---(1 cup soft shortening

(1½ cups sugar

(2 eggs

Sift together and stir in (2 ¾ cups sifted flour

(2 tsp. cream tartar

(1 tsp. soda

(1/2 tsp. salt

Chill dough. Roll into balls the size of small walnuts,

Roll in a mixture of ----(2 tbsp. sugar

(2 tsp. cinnamon

Place about 2 in. apart on ungreased cooky sheet.

Bake 8 to 10 minutes in moderately hot oven (400^o),
until lightly browned--- but still soft. (These cookies
puff up at first-----then flatten out with crinkled top
Makes about 5 dozen 2 in. cookies.