

Snicker Doodles

Ingredients (Inferred)

- 1 cup Crisco
- 1 1/2 cups sugar
- 2 medium eggs
- 2 tsp cream of tartar
- 1 tsp baking soda
- 1/2 tsp salt
- Flour to stiffen (~2 3/4 - 3 cups)

Coating

- 4 tsp cinnamon
- 4 Tbsp sugar

Instructions

1. Combine Crisco, sugar, and eggs; mix well.
2. Add cream of tartar, baking soda, and salt.
3. Add flour to stiffen the dough.
4. Roll dough into balls.
5. Roll each ball in the cinnamon and sugar mixture.
6. Place 2 inches apart on baking sheet.
7. Bake at 375° for 8-10 minutes.

SNICKER DOODLES

1 C. Crisco
1 1/2 C. SUGAR
2 MED EGGS

2 T S. CREAM OF TARTER

1 T. SODA

1/2 T. SALT

FLOUR TO STIFFEN

(OVER)

375°

8-10 MIN.

ROLL EACH BALL IN MIXTURE OF
4 T. CINNAMON + 4 TBS. SUGAR
2 IN. APART