

SNICKERDOODLES

Ingredients

- $\frac{1}{2}$ Cup butter
- $\frac{1}{2}$ Cup shortening
- 1 $\frac{1}{2}$ Cups white sugar
- 2 eggs
- 2 tsp vanilla

- 2 $\frac{3}{4}$ Cups all-purpose flour
- 2 tsp cream of tartar
- 1 tsp baking soda
- $\frac{1}{4}$ tsp salt

- 2 tbsp white sugar
- 2 tsp ground cinnamon

Directions

1. Preheat oven to 350°F (200 °C)
2. Cream together butter, shortening, 1 $\frac{1}{2}$ Cups sugar, eggs and vanilla. Add in the flour, cream of tartar, soda and salt. Shape dough by rounded spoonfuls into balls.
3. Mix 2 tbsp sugar and 2 tsp cinnamon in bowl. Roll balls of dough in mixture.
4. Place 2 inches apart on parchment paper lined cookie sheets.
5. Bake 8 to 10 minutes or until set but not too hard. Remove immediately from baking sheets.