# Snickerdoodles

## Ingredients

- 1 c. soft shortening
- 1 1/2 c. sugar
- 2 eggs
- 2 3/4 c. sifted Gold Medal flour
- 2 tsp cream of tartar
- 1 tsp baking soda
- 1/2 tsp salt

## Rolling Mixture

- 2 Tbsp sugar
- 2 tsp cinnamon

## Instructions

1. Mix together thoroughly the shortening, sugar, and eggs.
2. Sift together the flour, cream of tartar, baking soda, and salt; stir into the shortening mixture.
3. Chill dough and roll into balls the size of a small walnut or smaller (~1").
4. Roll balls in the mixture of 2 Tbsp sugar and 2 tsp cinnamon.
5. Place 2 inches apart on an ungreased baking sheet.
6. Bake at 375° for 8 to 10 minutes, until lightly browned but still soft.
7. These cookies puff up at first then flatten out with a crinkle top.
8. Makes about 5 dozen 2-inch cookies.

# Snickerdoodles

Mix together thoroughly 1 c. soft Shortening, 1½ c. Sugar, 2 eggs. Sift together & Stir in 2¾ c. sifted Gold Medal flour, 2 t. cream of tarter, 1 tsp. soda, ½ tsp. salt. Chill dough and roll into ball size of small walnut or smaller.

Roll in mixture of 2 T. sugar, 2 t. cinnamon, place 2 inches apart on ungreased baking sheet. Bake until lightly browned but still soft. These cookies puff up at first then flatten out with crinkle top. Temperature 375°, Time 8 to 10 min. Makes about 5 doz. 2 inch cookies.

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