

Snickerdoodles

Prep Time: 15 Minutes Cook Time: 10 Minutes Ready In: 30 Minutes

Servings: 36

Ingredients:

1 cup shortening
1 ½ cups white sugar
2 eggs
2 ¾ cups all-purpose flour
1 teaspoon baking soda
2 teaspoons cream of tartar
½ teaspoon salt

Coating:

2 tablespoons white sugar
2 teaspoons ground cinnamon



Directions:

1. Preheat oven to 375°F.
2. In a medium bowl, cream together the shortening and 1 ½ cups sugar. Stir in the eggs. Sift together the flour, baking soda, cream of tartar, and salt; stir into the creamed mixture until well blended.
3. In a small bowl, stir together the 2 tablespoons of sugar, and the cinnamon. Roll dough into walnut sized balls, and then roll the balls in the cinnamon-sugar. Place them onto an unprepared cookie sheet, two inches apart.
4. Bake for 8 to 10 minutes in the preheated oven. Edges should be slightly brown. Remove from sheets to cool on wire racks.