

# Snickerdoodles

## Ingredients

3 cups granulated sugar  
½ cup (1 stick) butter, softened  
1 ½ cups shortening, preferably butter flavored  
4 large eggs  
5 ½ cups all-purpose flour  
4 teaspoons cream of tartar  
2 teaspoons baking soda  
½ teaspoon salt  
½ cup granulated sugar  
4 teaspoons ground cinnamon

## Preparation

1. Heat oven to 375 degrees.
2. In a large bowl, cream 3 cups sugar, butter and shortening until light and fluffy. Add eggs. In a medium bowl, sift together or whisk flour, cream of tartar, baking soda and salt. Gradually fold dry ingredients (about ½ cup at a time) into wet mixture until just combined.
3. Mix ½ cup sugar and cinnamon. Using a medium cookie scoop (1½ tablespoons), scoop dough. Dip dough, mound side down, into sugar-cinnamon mixture. Place dough cinnamon sugar side up 2–3 inches apart on ungreased cookie sheet.
4. Bake 10–12 minutes or until set but not brown. Let sit about 5 minutes, remove from cookie sheet, and cool on wire rack.

*Yields 4–5 dozen cookies*