

Snickerdoodles

42 cookies

Ingredient	US	Non-US
butter, softened	½ cup	
shortening	½ cup	
white sugar	1 ½ cups	
eggs	2	
vanilla extract	2 teaspoons	
all-purpose flour	2 ¾ cups	
cream of tartar	2 teaspoons	
baking soda	1 teaspoon	
salt	¼ teaspoon	
white sugar	2 tablespoons	
ground cinnamon	2 teaspoons	

Instructions:

1. Preheat oven to 400 degrees F (200 degrees C).
2. Cream together butter, shortening, 1 ½ cups sugar, the eggs and the vanilla. Blend in the flour, cream of tartar, soda and salt. Shape dough by rounded spoonfuls into balls.
3. Mix the tablespoons sugar and the cinnamon. Roll balls of dough in mixture. Place 2 inches apart on the ungreased baking sheets.
4. Bake 8 to 10 minutes, or until set but not too hard. Remove immediately from baking sheets.