

Mrs. Sigg's Snickerdoodles

Ingredients

1/2 cup butter, softened
1/2 cup shortening
1 1/2 cups white sugar
2 eggs
2 teaspoons vanilla extract
2 3/4 cups all-purpose flour
2 teaspoons cream of tartar
1 teaspoon baking soda
1/4 teaspoon salt
2 tablespoons white sugar
2 teaspoons ground cinnamon

Directions

Preheat oven to 400 degrees F (200 degrees C).

Cream together butter, shortening, 1 1/2 cups sugar, the eggs and the vanilla. Blend in the flour, cream of tartar, soda and salt. Shape dough by rounded spoonfuls into balls.

Mix the 2 tablespoons sugar and the cinnamon. Roll balls of dough in mixture. Place 2 inches apart on ungreased baking sheets.

Bake 8 to 10 minutes, or until set but not too hard. Remove

immediately from baking sheets.

source: allsimplyrecipes.com