Snickerdoodles

40 MIN Prep Time  50 MIN Total Time  48 Servings

Ingredients

1 1/2 cups sugar
1/2 cup butter or margarine, softened
1/2 cup shortening
2 eggs
2 3/4 cups Gold Medal™ all-purpose or unbleached flour
2 teaspoons cream of tartar
1 teaspoon baking soda
1/4 teaspoon salt
1/4 cup sugar
2 teaspoons ground cinnamon

Directions

1. Heat oven to 400°F.

2. Mix 1 1/2 cups sugar, the butter, shortening and eggs in large bowl. Stir in flour, cream of tartar, baking soda and salt.

3. Shape dough into 1 1/4-inch balls. Mix 1/4 cup sugar and the cinnamon. Roll balls in cinnamon-sugar mixture. Place 2 inches apart on ungreased cookie sheet.

4. Bake 8 to 10 minutes or until set. Remove from cookie sheet to wire rack.

Notes


Tips


Nutrition Information

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