



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

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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

Hide

Tips

Nutrition Information