

## *Snickerdoodles*

**1/2 CUP SHORTENING**  
**1/2 CUP SALTED BUTTER OR MARGERINE**  
**(ROOM TEMP)**  
**1 1/4 C. SUGAR**  
**2 EGGS**  
**1 TSP. VANILLA**  
**2 3/4 CUPS FLOUR**  
**2 TSP. CREAM OF TARTAR**  
**1/4 TSP. SALT**  
**1 TSP. BAKING SODA**

### *Sugar Topping:*

**2 TBSP. SUGAR**  
**1 TBSP. CINNAMON**  
**1 TBSP. NUTMEG (OPTIONAL)**

Cream sugar with shortening and butter. Add eggs and vanilla-mix well. Add flour, cream of tartar, salt, and soda. Mix well and chill dough for 2 hours or more.

In a separate bowl mix sugar topping.

Take 1 teaspoon of chilled dough and form a ball in your hand, roll in sugar mixture. Place about 2 inches apart on ungreased cookie sheets and press dough flat with fingers. Bake at 375 degrees for 10 minutes.

*“These are my daughter’s favorite cookie...Tammy”*