

# SNICKERDOODLES

About 6 dozen

Baking Is Fun E405901

## INGREDIENTS

3 Cups all-purpose flour  
2 Teaspoons cream of tartar  
1 Teaspoon baking soda  
1/4 Teaspoon salt  
1/2 Cup margarine, softened  
1/2 Cup shortening  
1 1/2 Cup granulated sugar  
2 Eggs  
2 Tablespoons sugar  
2 Teaspoons cinnamon

## UTENSILS

Dry measuring cups  
Measuring spoons  
Flour sifter  
Large & Small mixing bowl  
Mixing spoons or electric mixer  
Rubber scraper / spatula  
Cookie sheet  
2 Teaspoons  
Pancake turner  
Cooling racks  
Timer or clock

## Directions:

- 1) Adjust oven rack to center of oven. Set oven to 400°F
- 2) Measure the flour, cream of tartar, baking soda, and salt into the flour sifter. Sift the mixture onto waxed paper and set aside.
- 3) Cream Shortening and margarine in mixing bowl until smooth and creamy. Gradually add the granulated sugar and beat until light and fluffy.
- 4) Add the eggs to the shortening - sugar mixture and beat until well mixed.
- 5) Carefully stir in the flour mixture until the flour disappear
- 6) Mix the 2 tablespoons of sugar and 2 teaspoons cinnamon together in a small bowl
- 7) With the teaspoons, dip a teaspoonful of cookie dough. Roll into small 1" ball. Roll the ball in sugar-cinnamon mixture. Place cookie balls on an ungreased cookie sheet, about 2 inches apart. Make cookies about the same size so they will bake evenly.
- 8) Bake for 8-10 minutes or until done. Cookies are done when they are firm and edges are light brown.
- 9) Remove from oven. Take cookies from pan with pancake turner. Place on cooling racks or paper towels.