



Noreen's Kitchen

Snickerdoodle Cookies

Ingredients

1 ½ cups Granulated sugar
2 ½ cups all-purpose flour
2 teaspoons cream of tartar
1 teaspoon baking soda
½ teaspoon salt
½ cup (1 stick) butter, softened

½ cup shortening
2 eggs
1 tablespoon vanilla extract
Rolling Sugar:
¼ cup granulated sugar
1 ½ tablespoons ground cinnamon

Step by Step Instructions

Preheat oven to 350 degrees.

Combine sugar and cinnamon for rolling, in a small bowl. Set aside.

Whisk together flour, cream of tartar, baking soda and salt in a bowl and set aside.

Using an electric mixer, cream together butter and shortening until light and fluffy.

Add remaining sugar to the creamed mixture and continue beating until well combined and the mixture is pale and fluffy. This can take up to five minutes.

Add eggs, one at a time being sure to incorporate well after each addition.

Add vanilla extract and blend to combine.

Reduce speed on mixer and add in the flour mixture. Blend until well combined.

Scrape down bowl with rubber spatula to be sure there are no remaining dry ingredients.

Scoop cookies into balls that equal approximately 2 tablespoons. I like to do this all at once and place on a clean baking sheet.

Roll dough into balls with wet hands.

Roll each dough ball in the prepared cinnamon sugar.

Place cookies, 2 inches apart, on a baking sheet that has been lined with parchment paper.

Bake one sheet at a time for 10 to 12 minutes or until edges are lightly golden and centers are puffed.

Remove from oven and allow cookies to cool on baking sheet for 10 minutes before removing to a baking rack to cool completely.

Store in an airtight container for up to 1 week.