

Mrs. Sigg's Snickerdoodles

*Recipe By:*Beth Sigworth

"These wonderful cinnamon-sugar cookies became very popular with my friends at church. My pastor loves them! You will too! Crispy edges, and chewy centers; these cookies are a crowd pleaser for sure!"

Ingredients

* \_\_\_\_\_\_1 cup butter, softened
* \_\_\_\_\_\_1 1/2 cups white sugar
* \_\_\_\_\_\_2 eggs
* \_\_\_\_\_\_2 teaspoons vanilla extract
* \_\_\_\_\_\_2 3/4 cups all-purpose flour

* \_\_\_\_\_\_2 teaspoons cream of tartar
* \_\_\_\_\_\_1 teaspoon baking soda
* \_\_\_\_\_\_1/4 teaspoon salt
* \_\_\_\_\_\_2 tablespoons white sugar
* \_\_\_\_\_\_2 teaspoons ground cinnamon

Directions

1. Preheat oven to 400 degrees F (200 degrees C).
2. Cream together butter, shortening, 1 1/2 cups sugar, the eggs and the vanilla. Blend in the flour, cream of tartar, soda and salt. Shape dough by rounded spoonfuls into balls.
3. Mix the 2 tablespoons sugar and the cinnamon. Roll balls of dough in mixture. Place 2 inches apart on ungreased baking sheets.
4. Bake 8 to 10 minutes, or until set but not too hard. Remove immediately from baking sheets.



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