



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.

Practical Test.... You are working in partners. However, covert recipe to metric....then divide by 2. You must hand this sheet in at the end with conversions to get marks.



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