

Snickerdoodles

½ c. butter, softened

½ c. shortening

1 ½ c. white sugar

2 eggs

2 tsp. vanilla extract

2 ¾ c. all-purpose flour

2 tsp. cream of tartar

1 tsp. baking soda

¼ tsp. salt

2 Tbsp. white sugar

2 tsp. ground cinnamon

Preheat oven to 400 degrees. Cream together butter, shortening, 1 ½ c. sugar, eggs and vanilla. Blend in flour, cream of tartar, baking soda and salt. Shape dough by rounded spoonful into balls. Mix the 2 tablespoons sugar and cinnamon. Roll balls of dough in mixture. Place 2-inches apart on ungreased baking sheets. Bake 8-10 minutes, or until set but not too hard. Remove immediately from baking sheets.

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