

Snickerdoodles

(From the *Betty Crocker's Cookie Book*, 1976)



1 cup shortening (part butter or margarine)
1 1/2 cups sugar
2 eggs
2 3/4 cups flour

2 tsp. cream of tartar
1 tsp. baking soda
1/4 tsp. salt
2 tbsp. sugar
2 tsp. cinnamon

Heat oven to 400 degrees. Mix shortening, 1 1/2 cups sugar and eggs thoroughly. Blend flour, cream of tartar, baking soda and salt; stir in. Shape dough in 1" balls. Roll in mixture of 2 tbsp. sugar and cinnamon. Place 2" apart on ungreased baking sheet. Bake 8 to 10 minute. These cookies puff up at first, then flatten out. Do not overcook. Note: if you are using self-rising flour, omit cream of tartar, baking soda and salt.