

## Snickerdoodle Supreme

### **INGREDIENTS:**

- 1 cup shortening
- 2 tsp. cream of tartar
- 1 ¼ cups white sugar
- 2 tbsp. white sugar
- 2 eggs
- 1 tsp. cinnamon
- 1 tsp. vanilla
- 1 tsp. nutmeg (optional)
- 2 ¾ cups all-purpose flour
- 1 tsp. baking soda

### **DIRECTIONS:**

In a medium bowl, cream shortening and sugar.

Stir in the eggs and vanilla.

Sift together the flour, baking soda, and cream of tartar, stir into the creamed mixture.

Cover dough and chill for at least 1 hour.

Preheat oven to 400 degrees F.

In a small saucer, stir together the remaining sugar, with the cinnamon and sugar if desired.

Roll dough into 1 inch balls and roll the balls in the sugar mixture.

Place 2 inches apart on an ungreased cookie sheet.

Bake for 8 to 10 minutes in the preheated oven, edges will be golden brown.

Remove from cookie sheets to cool on wire racks.

Yields: 24 cookies