

Lake Region High School

Snickerdoodles

Ingredients:

1 ½ cup sugar
1 cup shortening
2 eggs
2 ¾ cup sifted flour
2 teaspoons cream of tarter
1 teaspoons baking soda
½ teaspoons salt
Sugar and cinnamon mixture

Directions:

1. Cream sugar, shortening and eggs.
2. Sift flour, cream of tarter, soda and salt; add to creamed mixture. Mix until well blended; chill if desired.
3. Form into small balls the size of small walnuts; roll in sugar and cinnamon mixture.
4. Place on an ungreased cookie sheet about 2 inches apart.
5. Bake at 425 degrees for 8-10 minutes. Cool before removing from cookie sheet.