

# Snickerdoodle Cookies by [www.52mantels.com](http://www.52mantels.com)



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### Ingredients:

1-1/3 C. Flour  
1 t. Cream of Tartar  
1/2 t. Baking Soda  
1/8 t. Salt  
1/4 C. Butter, softened  
1/4 C. Shortening  
3/4 C. Sugar

1 Large Egg  
1 t. Vanilla

### Topping:

1 T. Sugar + 1 t. Cinnamon

### Directions:

- Cream together butter, shortening, sugar, egg and vanilla.
- In a separate bowl, combine flour, salt, baking soda and cream of tartar. Slowly blend the dry ingredients into the wet ingredients.
- Roll 1 tablespoon of dough into a ball and roll ball into the sugar/cinnamon topping.
- Place on an ungreased cookie sheet, approximately 2 inches apart.
- Bake in a 400 degree oven for 7-9 minutes, until cookies are set, but soft.

From the kitchen of Emily of [52Mantels.com](http://52Mantels.com)