

GRANDMA ALENA'S SNICKERDOODLES

1 scant cup shortening	1 tsp. baking soda
1 ½ cup white sugar	1 tsp. salt
2 eggs	2 tablespoons white sugar
2 ¾ cup flour	2 tsp. cinnamon
2 tsp. cream of tartar	

Sift together flour, cream of tartar, baking soda and salt. In a separate bowl, mix shortening, 1 ½ cup sugar and eggs. Add dry ingredients. Chill dough overnight. Preheat oven to 400 degrees. Mix 2 tablespoons of white sugar and 2 tsp of cinnamon together. Roll dough into balls the size of walnuts, then roll in cinnamon/sugar mixture. Place on baking sheets. Bake at 400 degree for 8-10 minutes until the cookies puff up and crack.

**if using self-rising flour, omit cream of tartar, soda and salt.

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## SNICKERDOODLES

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| 1 cup butter  | 2 tsp cream of tartar |
| 1 ½ cup sugar | 1 tsp baking soda     |
| 1 tsp vanilla | ½ tsp salt            |
| 1 ¾ cup flour | 1 egg                 |

Mix.

Bake at 350 degrees for 7 minutes.

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SNICKERDOODLES

1 ¾ cup butter	2 tsp cream of tartar
1 ½ cup sugar	1 tsp baking soda
2 eggs	½ tsp vanilla
2 ½ cup flour	¼ tsp salt

Roll mixture into small balls. Dip into a mixture of 2 tablespoons white sugar and 1 tsp cinnamon. Bake for 10 minutes at 350 degrees.

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## SNICKERDOODLE COOKIES

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| 1 ½ cup white sugar | 2 ¾ cup flour                        |
| 1 stick butter      | 2 tsp cream of tartar                |
| ½ cup shortening    | 1 tsp baking soda                    |
| Splash of vanilla   | ¼ tsp salt                           |
| 2 eggs              | ¼ cup sugar and 2 tsp cinnamon mixed |

Mix butter, shortening and sugar.

Add vanilla and eggs.

Sift flour, cream of tartar, baking soda and salt.

Slowly add dry mixture to wet mixture.

Roll small balls of batter in cinnamon/sugar mix.

Bake at 350 degrees for 10 minutes.

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TOFFEE STUDED SNICKERDOODLES

½ cup butter	2 tsp cream of tartar
½ cup shortening	1 tsp baking soda
1 cup white sugar	¼ tsp salt
2 eggs	8 ounce package of Heath Bits "O Brickle" Toffee Bits
2 ¾ cup flour	

Preheat oven to 400 degrees.

Beat butter, shortening and 1 cup sugar in large bowl until fluffy. Add eggs; beat thoroughly. Stir together flour, cream of tartar, baking soda and salt. Gradually add to butter mixture beating until well blended. Stir in toffee bits.

Stir together 3 tablespoons sugar and 1 tsp cinnamon. Roll dough into 1 ¼ inch balls; roll in sugar/cinnamon mixture. Place on ungreased cookie sheet. Bake 9-11 minutes. Cool 1 minute; remove from cookie sheets to wire rack. Cool completely. Makes about 5 dozen cookies.

SNICKERDOODLE COOKIES

1 cup butter, 80% melted	2 ¾ cup flour
2/3 cup white sugar	1 ½ tsp cream of tartar
2/3 cup light brown sugar, packed	1 tsp baking soda
2 large eggs, separated	¾ tsp cinnamon
½ tablespoon vanilla	

Cinnamon/Sugar Mixture

¼ cup white sugar	3 tsp cinnamon
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In a large bowl, mix melted butter, white sugar and brown sugar. Whisk together until smooth. Add in 1 whole egg and 1 egg yolk and the vanilla extract. Whisk until just combined and smooth.

In a separate bowl, stir together the flour, cream of tartar, salt, baking soda and ¾ tsp cinnamon. Whisk together.

Add all the dry ingredients into the wet ingredients and mix until JUST combined. Do not overmix the dough. Cover tightly and place in the fridge for 45 minutes to 1 hour.

Preheat the oven to 325 degrees. (For a convection oven, do 325 degrees at convection bake). In a small bowl stir together ¼ cup white sugar and 3 tsp cinnamon.

Remove the dough from the fridge, roll a tablespoon size of dough, and roll in cinnamon/sugar mixture. Place dough balls on a parchment or lined sheet pan and bake for 9-11 minutes. Watch carefully, being sure to not over bake.

Remove and let stand on cookie on sheet for 2 minutes before removing to cooling rack. Cookies best enjoyed within 2-3 days.

SNICKERDOODLE COOKIES

½ cup butter (room temperature)	1 ½ tsp cream of tartar
½ cup shortening (room temperature)	1 tsp baking soda
1 ½ cup white sugar	¼ tsp salt
2 eggs	2 ¾ cup all purpose flour

Preheat oven to 375 degrees. Beat butter, shortening, sugar and eggs together until creamy. Add cream of tarter, soda and salt; blend. Add flour and mix well. Chill 2 hours or overnight (preferred). Mix topping: 3 tablespoon white sugar and 1 tablespoon cinnamon. Shape dough into balls and roll in cinnamon/sugar mixture. Place on an ungreased cookie sheet about 2 inches apart and bake for 10 minutes. After baking, let stand for 1 minute. Makes about 3 dozen cookies.

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