



SNICKERDOODLES

- 1 Cup Shortening
- 1 1/2 Cups Sugar
- 2 Eggs
- 2 3/4 Cups Sifted Flour
- 2 Teaspoons Cream of Tartar
- 1 Teaspoon Baking Soda
- 1/2 Teaspoon Salt

DIRECTIONS

1. Cream shortening, sugar and eggs thoroughly.
2. Sift in flour, cream of tartar, baking soda and salt. Blend well.
3. Chill.
4. Roll into balls the size of small walnuts.
5. Roll in a mixture of cinnamon and sugar.
6. Place 2 inches apart on baking sheets.
7. Bake in a 400 degree oven for 8 to 10 minutes.
8. Cookies puff up at first and then flatten with crinkled tops.