

Snickerdoodles



WEATHERLY
INN

Ingredients

½ cup	Butter, softened
½ cup	Shortening
1½ cups	Sugar
2	Eggs
2¼ cups	Flour
2 tsp	Cream of Tartar
1 tsp	Baking Soda
¼ tsp	Salt
2 tbsp	Sugar
2 tsp	Cinnamon

Directions

Heat oven to 400°. Mix thoroughly butter, shortening, 1½ cups sugar, and the eggs. Blend in flour, cream of tartar, baking soda, and salt. Shape dough by rounded teaspoonfuls into balls.

Mix 2 tablespoons sugar and the cinnamon. Roll balls in mixture. Place two inches apart on ungreased baking sheet. Bake 8 to 10 minutes or until set. Immediately remove from baking sheet.

Makes 6 dozen.



Jean McCall with three generations of her family and a freshly baked batch of snickerdoodles at home at Weatherly Inn - Kent, where she has resided since 2014!

Where it's home and you're family