

# Snickerdoodles

2 1/4 cups (11 1/4 oz.) all-purpose flour  
2 tsp. cream of tartar  
1 tsp. baking soda  
1/2 tsp. salt  
12 tbsp. (1 1/2 sticks) unsalted butter, softened but still cool  
1/4 cup vegetable shortening  
1 1/2 cups (10 1/2 oz.) granulated sugar, plus 3 tbsp. for rolling dough  
2 large eggs  
1 tbsp. ground cinnamon for rolling dough

1. Preheat oven to 400° and line 2 large baking sheets with parchment paper or spray them with nonstick cooking spray. (I also lined one with plain foil, and it worked fine.)

2. Whisk the flour, cream of tartar, baking soda and salt together in a medium bowl; set aside.

3. With a mixer, cream the butter, shortening, and 1 1/2 cups sugar at medium speed until combined, 1 to 1 1/2 minutes. Scrape down the sides of the bowl with a rubber spatula. Add the eggs and beat until combined, about 30 seconds.

4. Add the dry ingredients and beat at low speed until just combined, about 20 seconds.

5. Mix 3 tbsp. sugar and 1 tbsp. cinnamon in a shallow bowl. Scoop the dough into balls, about 1 rounded tablespoon in size (I used a small cookie scoop) and round with your hands. Then roll each ball in the cinnamon/sugar mixture and place it on the baking sheet, spacing them about 2 inches apart. (**Note**- I found it easiest to roll a sheet or two full of the plain dough balls, then roll them all in cinnamon one at a time. That way my hands weren't getting quite so messy. Also, be *sure* to not place them too close on the baking sheet or they *will* run into each other, trust me! My medium baking sheet normally makes 12 cookies, and I could do 7 of these, and my large one that normally bakes 15 could do 9. I found out that chilling the dough beforehand makes them spread less, but either way is fine.)

6. Bake until the edges of the cookies are beginning to set and the centers are soft and puffy, 9 to 11 minutes (I do 9 1/2 minutes). Let the cookies cool on the baking sheets 2-3 minutes before transferring them to a wire rack. Cool completely, then store in an airtight container. Yield: about 4 dozen cookies.