

### **Mom's Snickerdoodles**

*Recipe from Chelsea at [www.mmmcafe.blogspot.com](http://www.mmmcafe.blogspot.com)*

2 3/4 cups flour

2 teaspoons cream of tartar

1 teaspoon baking soda

1 3/4 cups sugar, divided

1/2 cup butter, softened

1/2 cup shortening

2 eggs

2 teaspoons vanilla extract

1 tablespoon cinnamon

Mix flour, cream of tartar and baking soda in medium bowl. Set aside. Beat 1 1/2 cups of the sugar, butter and shortening in large bowl with electric mixer on medium speed until light and fluffy. Add eggs and vanilla; mix well. Gradually beat in flour mixture on low speed until well mixed. Refrigerate 1 hour.

Preheat oven to 400 degrees F. Mix remaining 1/4 cup sugar and cinnamon. Shape dough into 1-inch balls. Roll in cinnamon sugar mixture to coat. Place 2 inches apart on baking sheets.

Bake 8 to 10 minutes or until lightly browned. Cool on baking sheets 1 minute. Remove to wire racks; cool completely.

*Recipe from [allrecipies.com](http://allrecipies.com)*

*Yields 40 cookies*