Mom's Snickerdoodles

Recipe from Chelsea at 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 Yields 40 cookies