

# **Snickerdoodle Cookies**

**2 Tablespoons sugar**

**1 teaspoon cinnamon**

**$\frac{1}{2}$  cup shortening**

**$\frac{3}{4}$  cup sugar**

**1 egg**

**$\frac{1}{2}$  tsp vanilla**

**1  $\frac{1}{4}$  cup flour**

**$\frac{1}{2}$  teaspoon baking soda**

**$\frac{1}{4}$  teaspoon salt**

**1 teaspoon cream of tartar**

**Preheat oven to 375 degrees. In a small bowl combine sugar and cinnamon and set aside. In a large bowl, cream shortening, gradually add  $\frac{3}{4}$  cup sugar, beating well. Add egg and vanilla.**

**Add flour, soda, salt, and cream or tartar. Shape dough into 1-inch balls and roll in cinnamon-sugar mixture. Place on a greased cookie sheet. Bake cookies for 8-10 minutes.**

**Lab# \_\_\_\_\_ Period# \_\_\_\_\_**

**Cook** \_\_\_\_\_

**Assistant Cook** \_\_\_\_\_

**Aide #1** \_\_\_\_\_

**Aide #2** \_\_\_\_\_

**Aide #3** \_\_\_\_\_