

# Snickerdoodles

Preheat oven to 350°

Sift together in large mixing bowl:

- 2  $\frac{3}{4}$  C. Flour
- 1 t. Baking Soda
- $\frac{1}{2}$  t. Salt

In a separate bowl, with a hand mixer, mix together:

- $\frac{1}{2}$  C. Shortening (Butter Flavored)
- 8 T. Butter

Then add:

- 1 $\frac{1}{2}$  C. Sugar
- and continue beating until fluffy.

Add:

- 2 Large Eggs (one at a time)
- continue beating.

Add:

- 1 t. Cinnamon
- $\frac{1}{2}$  t. Nutmeg

Mix 3 T. Sugar with 1 T. Cinnamon together.

Add the flour mixture incrementally until completely mixed together. Using a medium sized melon baller, roll the dough into balls and roll them in the sugar/cinnamon mixture. Place on cookie sheet and flatten.

Bake cookies until light brown, but still moist in center, about 10 to 12 minutes. Cool on rack.

Happy Eating.

