

Snickerdoodles

Ingredients	Makes 4 Dozen Cookies (48 each)	
All-Purpose Flour	2 ½ Cups	14 ounces
Cream of Tartar	2 teaspoons	10 grams
Baking Soda	1 teaspoon	6 grams
Salt	½ teaspoon	3 grams
Unsalted Butter at Room Temperature	½ cup (1 stick)	4 ounces
Vegetable Shortening	½ cup	3 ½ ounces
Granulated Sugar	1 ½ cups + ¼ cup	12 ounces + 2 ounces
Large Eggs	2 each	4 ounces
Vanilla Extract	1 teaspoon	To Taste
Ground Cinnamon	1 ½ teaspoons	5 grams

1. Sift together the flour, cream of tartar, baking soda, and salt.
2. In your electric mixer's bowl, use the paddle attachment to mix together the butter and shortening until light in color – about 2 minutes.
3. Add the first portion of granulated sugar to the mixed fats and cream together for another 2 minutes or until light and fluffy in color.
4. Add the eggs one at a time and mix well. Scrape after each addition if necessary. Then add in the vanilla and mix in.
5. Add the dry ingredients in two separate additions being careful to not overmix.
6. Divide the dough into four equal portions and roll each portion into a log. Cover with plastic wrap and refrigerate for a minimum of 1 hour and a maximum of overnight.
7. After the dough is chilled, cut each log into 12 equal pieces then roll each slice into a ball.
8. Combine the second portion of granulated sugar with the cinnamon in a small bowl.
9. Roll the dough in the sugar-cinnamon mixture until evenly coated. You can do this by moving the dough itself or shaking and rotating the bowl.
10. Place each ball on a cookie sheet – 3 inches apart – and bake at 300-350 degrees F for 10-18 minutes or until lightly browned.