

Like many of our recipes, this one started off in Cook's Illustrated Baking, but...it really ended up being ours after several iterations. You see, Dad can't stop messing with recipes and will keep tweaking them until they're (just right).

What makes this a better snickerdoodle is the addition of cinnamon and allspice to the dry ingredients in addition to that in which the cookies are rolled.

### Ingredients

- 2¼ cups all purpose flour
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda
- ½ teaspoon salt
- 2 teaspoons cinnamon
- ¼ teaspoon allspice
- 1½ sticks butter (12 tablespoons), softened slightly
- ¼ vegetable shortening
- 1½ cup granulated sugar, plus 3 tablespoons for rolling
- 2 large egg
- 1 tablespoons cinnamon for rolling

### Directions

1. Preheat oven to 400 degrees.
2. Whisk the flour, cream of tartar, baking soda, salt, allspice, and 2 teaspoons cinnamon in a small bowl.
3. Cream the butter, shortening, and sugar together until light and fluffy. You want to make sure you get enough air into the mixture and cut all that butter nicely.
4. Add the vanilla and the eggs, one egg at a time. Beat the wet ingredients until quite smooth.
5. Slowly add, about a cup at a time, the dry ingredients to the mixer and mix well.
6. Using a small #20 scoop spoon the dough onto parchment-lined cookie sheets.
7. Bake until the edges of the cookies are beginning to set and the centers are soft and puffy, about 9 to 11 minutes, rotating the baking sheets top to bottom and front to back halfway through baking. Let the cookies cool on the baking sheets for 2 to 3 minutes then move to a wire rack.