



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

- 2½ 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), at room temperature
- ¼ vegetable shortening, at room temperature
- 1½ cup granulated sugar, plus 3 tablespoons for rolling
- 2 large eggs, at room temperature
- 1 tablespoon cinnamon plus ⅓ cup granulated sugar for rolling

Directions

1. Preheat oven to 400 degrees.
2. Whisk the flour, cream of tartar, baking soda, salt, allspice, and the 2 teaspoons cinnamon in a small bowl.
3. Mix the butter, shortening, and sugar together until just combined. DO NOT overmix. Run at medium speed, for about 1½ minutes.
4. Add the eggs and blend until just combined.
5. Add the dry ingredients to the mixer and mix until dough is smooth.
6. Using a small #20 scoop, drop the dough into the sugar and cinnamon mixture and evenly coat.
7. Put the dough rounds on a jelly roll pan and chill at least one hour.
8. Bake until the edges of the cookies are beginning to set and the centers are soft and puffy, about 9 minutes. Let the cookies cool on the baking sheets for 2 to 3 minutes then move to a wire rack. The cookies might appear slightly under done. This is expected and ok.