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Emma's Snickerdoodles

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ABSTRACT

Emma's Snickerdoodles

- 1 cup packed brown sugar
- 2/3 cup white sugar
- 1 cup shortening or butter
- 2 eggs
- 1 1/2 teaspoons vanilla extract
- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- As much cinimon as you can handle (5 table spoons, or more)

Pre-heat Oven at 350f

Mix together sugars (1 cup packed brown sugar and 1/2 cup white sugar), shortining or butter, eggs, vanilla untill throughly combined. Slowly add in flour, bakingsoda, salt, and cinimon to taste (2 table spoons).

Once dough is mixed, roll cookies into 1 to 2 inch balls. Roll these balls in a mixture of remaining sugar and cinimon. Place on baking tray, carful to keep cookies far enough apart.

Bake for 9 to 11 min, or until fully golden in color.



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