

Snicker doodles

This recipe makes about 24 crisp cookies. The dough must be chilled for one hour before the cookies are shaped.

½ cup butter or other
soft shortening
¾ cup granulated sugar
1 egg

1¼ cups flour
¼ teaspoon salt
½ teaspoon baking soda
1 teaspoon cream of tartar

1 tablespoon granulated sugar
1 tablespoon cinnamon

MAKE THE COOKIE DOUGH

1. Get a large mixing bowl. *Measure the shortening* and put it in the bowl. Measure the sugar and add it. *Cream* the shortening and the sugar together.
2. Get a cup, and *break the egg* into it. Pour the egg into the creamed mixture. Beat it all together. Beat it and beat it. Set the mixing bowl aside.
3. *Measure the flour, the salt, the baking soda, and the cream of tartar into a sifter.* Sift them into a bowl.
4. Dump half the sifted ingredients into the egg mixture. Stir with a mixing spoon. Stir slowly; stir hard. Then add the rest of the sifted ingredients and stir some more. You will have a sticky light-yellow batter.
5. Cover the mixing bowl with a plate and put it in the refrigerator. Leave it there for one hour. The dough will get cold and hard.

From The Cookie Book by Eva Moore
(Scholastic Book Services, New York, c1973).

GET READY TO SHAPE THE COOKIES

Just before you are ready to take the dough out of the refrigerator, let the oven get hot. Set it at 400 degrees.

Mix the sugar and the cinnamon on a small plate.

When the hour is up, take the cookie dough out of the refrigerator. Get a cookie sheet or two. (You do not have to grease them.) You are ready to make the cookies.

SHAPE AND BAKE THE COOKIES

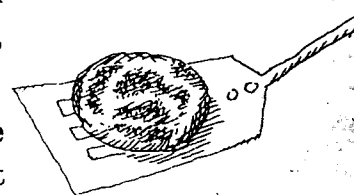
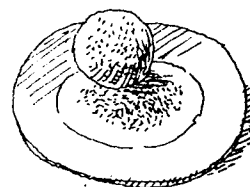
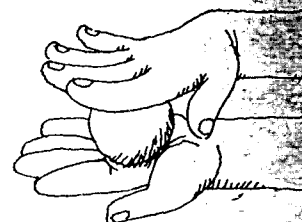
Be sure your hands are clean. Break off a bit of cold dough, about the size of a walnut, and roll it into a ball.


Then roll the ball around in the dish of cinnamon-sugar. Put it on the cookie sheet. Make more balls the same way. Leave a lot of room around each one on the cookie sheet.

When the cookie sheet is full, put it into the oven—slowly and carefully. Don't let the balls roll together. (If you have another cookie sheet, get another batch ready while the first batch is baking.)

Don't open the oven door for at least 10 minutes. Then look—magic! The cinnamon-sugar balls have become flat and crinkly snicker doodles! Are they brown at the bottom edges? Then they are done. If the edges are still not brown, let them bake for two minutes more.

These cookies are soft when you take them off the cookie sheet. Lift them up carefully with a spatula and set them on a wire rack to cool.



 All directions in *italics* are explained on pages 63 and 64.