

# Mrs. Sigg's Snickerdoodles



These wonderful cinnamon-sugar cookies became very popular with my friends at church. My pastor loves them! You will too! Crispy edges, and chewy centers; these cookies are a crowd pleaser for sure!

By Allrecipes Member

**Prep:** 20 mins

**Cook:** 10 mins

**Additional:** 30 mins

**Total:** 1 hr

**Servings:** 48

**Yield:** 4 dozen



## Ingredients

½ cup butter, softened

½ cup shortening

1 ½ cups white sugar

2 eggs

2 teaspoons vanilla extract

2 ¾ cups all-purpose flour

2 teaspoons cream of tartar

1 teaspoon baking soda

¼ teaspoon salt

2 tablespoons white sugar

2 teaspoons ground cinnamon

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Place butter, shortening, 1 1/2 cups sugar, eggs, and vanilla in a large bowl; beat with an electric mixer until smooth. Add flour, cream of tartar, soda, and salt; beat just until combined. Shape dough by rounded spoonfuls into balls.

Place 2 tablespoons sugar in a small bowl; stir in cinnamon. Roll balls of dough in mixture. Place 2 inches apart on ungreased baking sheets.

Bake 8 to 10 minutes, or until set but not too hard. Remove immediately from baking sheets.

## Nutrition Facts

**Per Serving:** 92 calories; protein 1g; carbohydrates 12.4g; fat 4.3g; cholesterol 12.8mg; sodium 55.1mg.