THE J.M. SMUCKER Co

# Snickerdoodles

| Prep Time | Cook Time | Serves | Difficulty |
|---|---|---|---|
| 30 mins | 12 mins | 60 | N/A |

## Ingredients

- **Cookie:**
- 3 cups (750 mL) **Robin Hood®** Original All Purpose Flour

  **Robin Hood**® Original All Purpose Flour

- 2 tsp (10 mL) cream of tartar
- 1 tsp (5 mL) baking soda
- 1/2 tsp (2 mL) salt
- 1 1/2 cups (375 mL) granulated sugar
- 1/2 cup (125 mL) butter, softened
- 1/2 cup (125 mL) All Vegetable Shortening
- 2 eggs
- 1 tsp (5 mL) vanilla extract
- **Coating:**
- 1/4 cup (50 mL) granulated sugar
- 2 tsp (10 mL) cinnamon

## Directions

**Step 1:**

Whisk together flour, cream of tartar, baking soda and salt in a medium bowl. Reserve.

**Step 2:**

Beat sugar, butter and shortening in a large bowl using an electric mixer for 2 minutes. Add eggs on at a time, beating well after each addition. Add vanilla. Add reserved dry ingredients on low speed until just combined. Refrigerate dough for 30 minutes.

**Step 3:**

Preheat oven to 375ºF (190ºC). Line baking sheets with parchment paper.

**Step 4:**

Combine sugar and cinnamon in a small bowl.

**Step 5:**

Shape dough into 1” (2.5 cm) balls. Roll in the cinnamon and sugar mixture, coating well. Place on prepared baking sheets 2” (5 cm) apart.

**Step 6:**

Bake in preheated oven 10 to 12 minutes until the cookies are set in the centre and begin to crack. Cool on a wire rack.

## Images


SINCE 1909.