Snickerdoodles
(Makes about 2.5 dozen)

1 cup butter, softened
1 ½ cups sugar
2 eggs
2 teaspoons vanilla extract
2 3/4 cups flour
2 teaspoons cream of tartar
1 teaspoon baking soda
1/4 teaspoon salt

Topping:
2 tablespoons sugar
2 teaspoons ground cinnamon

1) Preheat oven to 400 degrees.
2) Cream together butter, shortening, sugar, eggs and vanilla.
3) Blend in the flour, cream of tartar, soda and salt.
4) Shape dough by rounded spoonfuls into balls.
5) Mix together the sugar and cinnamon topping ingredients in a small bowl. Roll dough balls in the mixture until evenly coated.
6) Place balls 2 inches apart on ungreased baking sheets.
4. Bake 8 to 10 minutes, or until set but not too hard. Remove immediately from baking sheets.

The kids love these.
Judy Wright