

## Snickerdoodles

2¾ C Flour  
1½ t Cream of Tartar  
1 t Baking Soda  
¼ t Salt  
½ C Butter | Unsalted (Softened)  
½ C Shortening  
1½ C Sugar (Granulated)  
2 Lg Eggs (Beaten)  
2 t Vanilla Extract  
½ C White Choc Chips  
½ t Nutmeg / Cinnamon



2 dozen

Rachel Ray (Adapted)

Rev. 2023

1. Preheat oven **350 F**.
2. Line cookie sheets with Parchment Paper.
3. Whisk: Flour, Cream of Tartar, Baking Soda, Salt.
4. Mixer: Butter, Shortening, Sugar. Add Eggs, Vanilla.
5. Add: Dry ingredients. Add White Choc Chips.
6. Roll into balls (**1½ T scoop**) and into Sugar, Nutmeg & Cinnamon. Place 3" apart and press down with large fork.
7. Bake **8-10'** until golden. Cool 5' and onto cooling rack.

Option A: Before baking, Top with few grains of Sea Salt.

Option B: Before baking, Top with ½ Maraschino Cherry or M&Ms.

Option C: Frost with simple icing (i.e., Confectioners' Sugar, Lemon Juice).

