

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



4 dozen

Rachel Ray (Adapted)

Rev. 2024

1. Preheat: **350 F.** oven.
2. Line: Cookie sheets w/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. Scoop: **1 T scoop** roll into Sugar, Nutmeg & Cinnamon.
7. Set: **2"** apart and press down with large fork.
8. Bake: **8-9'** 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., Powdered Sugar, Lemon Juice).

