

RECIPE



Uncle John's Snickerdoodle



Baker: Roxanne Thoenke

2nd Place in Presentation

Judges' Comments: beautiful... love the red... glorious appearance...smells delish... creative packaging like opening a present...Uncle John is great...like opening a surprise...professional looking...best of the best!

Ingredients

1/2 C Butter (@ room temp)
1/2 C Shortening
1 1/2 C sugar
2 eggs
2 3/4 C Flour
2 tsp cream of tartar
1 tsp baking soda
1/4 tsp salt
3 tsp sugar
1 tsp cinnamon

Preparation

Preheat oven to 375. Mix dry ingredients of flour, cream of tartar, baking soda and salt in bowl and set aside.

Using mixer, cream butter and shortening, add sugar and eggs until just blended.

Slowly add in bowl of dry ingredients.

Refrigerate dough for 1 hour or overnight.

When ready to bake, prepare a small bowl of sugar and cinnamon and mix together.

Place 1 1/2 tablespoons of cookie dough in palm of hand and roll into a small ball. (Using a cookie scoop makes this process go faster and your cookies more uniform in size). Roll the ball in the sugar/cinnamon mix to slightly coat.

Bake for 7-10 mins. Enjoy!