

“Snickerdoodles”

Yield: 2-3

Ingredients:

Original:

1/4 cup butter, softened
1/4 cup shortening *
1 cups white sugar *
1 egg
1 teaspoons vanilla extract
1 1/2 cups all-purpose flour
1 teaspoons cream of tartar
.5 teaspoon baking soda
1/4 teaspoon salt
1 tablespoons white sugar
1 teaspoons ground cinnamon

Converted:

65 mL butter, softened (going to change to margarine)
65 mL margarine *
240 mL brown sugar *
1 egg
5 mL teaspoons vanilla extract
330 mL all-purpose flour
5 mL teaspoons cream of tartar
2.5 mL teaspoon baking soda
1 mL teaspoon salt
15 mL tablespoons white sugar
5 mL teaspoons ground cinnamon

* = substitutions

Method

1. Preheat oven to 400 degrees F (200 degrees C).
Cream together butter, margarine, .5 1/4 cups sugar, the egg and the vanilla.
Blend in the flour, cream of tartar, soda and salt. Shape dough by rounded spoonfuls into balls.
2. Mix the 1 tablespoon sugar and the cinnamon. Roll balls of dough in mixture.
Place 2 inches apart on un-greased baking sheets.
3. Bake 8 to 10 minutes, or until set but not too hard. Remove immediately from baking sheets.