

Amish Snickerdoodles

Courtesy of In Our Grandmothers' Kitchens

Ingredients:

2-3/4 cups flour
2 teaspoons cream of tartar
1 teaspoon baking soda
1/2 teaspoon salt
1 cup shortening, softened
1-1/2 cups plus 2 tablespoons sugar
2 large eggs
2 teaspoons cinnamon

Instructions:

Sift together the flour, cream of tartar, baking soda, and salt. Set aside. Cream the shortening, and cream in the 1-1/2 cups sugar. Add the eggs and beat well. Gradually stir the flour mixture into the shortening mixture. Chill the dough for at least 2 hours. (It will have pastry-like consistency; pat it together a bit before chilling.)

When the dough has chilled, preheat the oven to 400 degrees. Combine the 2 tablespoons of sugar with the cinnamon in a small, shallow dish or bowl. Shape the dough into balls the size of walnuts, and roll each ball in the sugar-cinnamon mixture. Bake on ungreased cookie sheets for 8 to 10 minutes. The cookies should be lightly browned but still soft. Yield: About 4 dozen snickerdoodles.

Eat within 24 hours!