



"Gold Medal" Snickerdoodles

Through experimentation and careful taste testing by Lindsey, these cookies have passed the test for "the closest to what his mom made."

A few years ago, after making a large batch of Snickerdoodles, the smell of cinnamon was strong throughout the house. As I was cleaning up my baking area, I found a layer of very fine cinnamon dust on everything. I realized that I had to change the way I was processing the cookie dough drops in the cinnamon sugar mixture.

Now, I put the cinnamon sugar mix in bowls with tight fitting lids. I like to use two bowls so I can alternate them.

I drop several scoops of cookie dough into the first bowl, fit the lid, and then shake the bowl to coat the cookie dough drops with cinnamon sugar. I let that bowl set while I drop several scoops of cookie dough into the second bowl, fit the lid, and shake the bowl to coat those cookie dough drops. I let the second bowl set while I remove the coated cookie dough drops from the first bowl and place them on a baking sheet. I drop more scoops into this bowl, shake it, and then let it set while I repeat the process with the second bowl

To maintain the medium brown color coating on your cookies, you will need to add more cinnamon and sugar to the bowls as you process the cookie dough drops.

In a large bowl, mix well:

*1 1/2 Cups Sugar
1/2 Cup Margarine
1/2 Cup Shortening*

Add and beat until fluffy:

2 Eggs

In a separate bowl, mix together:

*2 3/4 Cups Gold Medal All-Purpose Flour
2 Teaspoons Cream of Tartar
1 Teaspoon Baking Soda
1/4 Teaspoon Salt*

Add flour mixture to creamed mixture 1/2 cup at a time.

Mix the following in each of two covered bowls:

*3 Tablespoons Sugar
1 Tablespoon Ground Cinnamon*

Drop several level tablespoons (2-bite scoops) of cookie dough into the first bowl. Continue processing the dough drops as outlined in the introduction.



As you remove the coated cookie dough drops from each bowl, place them about 2 inches apart on an ungreased baking sheet.

Heat oven to 400 degrees F. Bake until set, 8 to 10 minutes.

Let cookies cool to touch. Then, move them to a cooling rack.

Store in an airtight container.

Makes about 6 dozen cookies.

Note: If using self-rising flour, omit cream of tartar, baking soda and salt. Unbleached flour can be used in this recipe.