

Holiday Snickerdoodles

Ingredients

2 tablespoons decorative red sugar

1 tablespoon ground cinnamon

2 tablespoons decorative green sugar

1.5 cups sugar

½ cup shortening

½ cup butter or margarine, softened

2 eggs

2 ¾ cups all-purpose flour

2 teaspoons cream of tartar

1 teaspoon baking soda

¼ teaspoon salt

Steps

1) Heat oven to 400°F. In small bowl, mix red sugar and 1 1/2 teaspoons of the cinnamon; set aside. In another small bowl, mix green sugar and remaining 1 1/2 teaspoons cinnamon; set aside.

2) In large bowl, beat sugar, shortening, butter and eggs with electric mixer on medium speed, or mix with spoon. Stir in flour, cream of tartar, baking soda and salt.

3) Shape dough into 3/4-inch balls. Roll in sugar-cinnamon mixtures. Place about 2 inches apart on ungreased cookie sheet.

4) Bake 8 to 10 minutes or until centers are almost set. Cool 1 minute; remove from cookie sheet to wire rack. Cool completely, about 30 minutes.