

Simply Super Snickerdoodles

Ingredients

1 cup butter
½ cup shortening
1 1/3 cups granulated sugar
6 ounces cream cheese
2 large eggs
2 tsp. vanilla
4 ½ cups all-purpose flour
1 tsp. baking powder
1 tsp. cinnamon
1 ½ tsp. salt

Cinnamon sugar to roll cookie dough in
1/4 cup cinnamon to 1 cup granulated sugar ratio - there will be extra

Directions

1. You will need to bring butter, eggs and cream cheese to room temperature. Have cinnamon sugar ready to use.
2. Beat butter, shortening and sugar together for 4 minutes. Beat in cream cheese. Beat in eggs (one egg at a time) and vanilla.
3. Sift flour, baking powder, salt, and cinnamon together.
4. Carefully blend both mixtures together. Dough will be stiff, similar to pie dough. Chill dough for 30 minutes. Scoop balls of dough and roll in cinnamon sugar. Place on parchment lined cookie sheet, leave room for spreading. Flatten balls and sprinkle more cinnamon sugar over dough. Cookies can be frozen at this time, to be baked later.
5. Bake for 10 to 12 minutes in a 350 degree oven. If baking frozen cookies, use a 325 degree oven setting for a longer baking time. Remove from oven, placing cookies on cooling rack. While cookies are still warm, you can slip the cookie sheet out, leaving the cookies on parchment over rack. This helps the cookies to cool faster with less carryover heat.

Notes

Form the cookies, freeze unbaked, and have fresh cookies at will.