

## Snickerdoodles



### Cookiees

1 cup soft vegetable shortening  
1 cup granulated sugar  
2 eggs  
1 package Yumee Yumee Cookiees mix  
2 teaspoons cream of tartar

### Topping

2 1/2 to 3 tablespoons granulated sugar  
3 teaspoons ground cinnamon

**In a large bowl**, beat shortening until creamy. Add sugar and mix well. Add eggs and mix well.

**In a medium bowl**, combine Yumee Yumee Cookiees mix and cream of tartar. Mix well. Add dry ingredients to shortening mixture. Mix well, scraping sides of bowl often.

**In a small bowl**, combine sugar and cinnamon, and mix well. Roll teaspoons of batter into 1 inch balls. Roll and coat balls in cinnamon-sugar mixture. Place balls on an ungreased baking sheet about 2 inches apart.

**Bake** at 350 degrees for 8 to 9 minutes. Carefully remove baked cookiees from baking sheet and cool on a wire rack.

**Makes** 3 to 4 dozen

**Cook's Note:** *Electric mixer required.* These cookiees puff up when baking and then flatten developing a crumpled top as they cool.