



SNICKERDOODLES



SENSORY OBJECTIVES: CREAM OF TARTAR ADDS A LITTLE BIT OF A “TART” FLAVOR. CAN YOU TASTE IT IN THE COOKIE? THESE COOKIES ARE BOTH SOFT AND A LITTLE CRUNCHY, DO YOU LIKE THAT TEXTURE COMBINATION?

SPEECH OBJECTIVES: DOES THE WORD SNICKERDOODLE MAKE YOU SNICKER OR LAUGH? CAN YOU DESCRIBE THE COOKIE TEXTURE? IS IT SOFT, CRUNCHY, OR CHEWY?

INGREDIENTS:

- ½ CUP UNSALTED BUTTER
- ½ CUP VEGETABLE SHORTENING
- 1 ½ CUPS AND 2 TBSP SUGAR
- 2 LARGE EGGS
- 2 ¾ CUPS FLOUR
- 2 TSP CREAM OF TARTAR
- 1 TSP BAKING SODA
- ½ TSP SALT
- ½ TSP GROUND CINNAMON

NOTES:

INSTRUCTIONS:

PRE-HEAT THE OVEN TO 400 DEGREES.

IN A LARGE BOWL, COMBINE THE BUTTER, SHORTENING, 1 AND 1/2 CUPS SUGAR AND THE EGGS. MIX TOGETHER THOROUGHLY WITH AN ELECTRIC MIXER ON MEDIUM TO HIGH SPEED UNTIL CREAMY. SIFT TOGETHER THE FLOUR, CREAM OF TARTAR, BAKING SODA, AND SALT. COMBINE THEM WITH WITH THE SHORTENING MIXTURE AND BEAT UNTIL FLOUR MIXTURE IS INCORPORATEDD AND THEN TOP. DO NOT OVER MIX.

IN A SMALL BOWL, MIX TOGETHER THE REMAINING 2 TBSP SUGAR WITH THE CINNAMON.

SCOOP THE DOUGH INTO BALLS (1 TBSP PER BALL). ROLL EACH BALL IN THE CINNAMON-SUGAR. ARRANGE THE DOUGH BALLS 2 INCHES APART ON THE UNGREASED COOKIE SHEETS LINED WITH PARCHMENT. BAKE TWO SHEETS AT A TIME UNTIL THE EDGES OF THE COOKIES ARE SET BUT THE CENTERS ARE STILL SOFT, APPROXIMATELY 8 TO 10 MINUTES. ROTATE THE SHEETS FRONT TO BACK (TOP TO BOTTOM) HALFWAY THROUGH BAKING. TRANSFER THE COOKIES TO THE WIRE RACKS FOR COOLING, REPEAT WITH REMAINING DOUGH. SERVE AND ENJOY!