



## Easy Snickerdoodle Cookies

### What You Need

1 1/4 cup butter (softened)  
1/4 Cup canola oil  
1 1/2 Cups plus 2 Tbsp. sugar (divided)  
2 Eggs  
2 tsp. Vanilla extract  
2 tsp. Baking powder  
1/4 tsp. Salt (optional)  
2 1/2 tsp. Cinnamon  
Cookie sheet

Cooling rack

Large bowl

Medium bowl

Electric Mixer ( hand or stand)

**Before You Start** preheat oven to 400°, mix 2 Tbsp. sugar and cinnamon together

### Lets Make It!

In a large bowl, using your mixer on medium, cream together butter, shortening, remaining sugar, eggs, and vanilla. Slowly add flour, baking powder, baking soda, and salt. Roll 1 inch round dough balls and roll around in cinnamon sugar bowl, place them 1 1/2 inches apart on cookie sheet.

Bake 8 to 10 minutes. Use a fork to lift a cookie to check for doneness, you want firm but not too hard.

Remove immediately from baking sheet to your cooling rack

**\*Katies Tid Bits\*** use equal parts sugar substitute ( I use Splenda) , use dairy free butter

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