

Aunt Ruths Cinnamon Cookies

Ruth Fegers - Pembroke Pines, FL

SINGLE BATCH

*1 cup shortening
1 1/2 cups sugar
2 eggs, room temperature
2 3/4 cups flour
2 teaspoons cream of tartar
1 tablespoon baking soda
1/4 teaspoon salt
cinnamon (for rolling)
sugar (for rolling)*

LARGER BATCH

*1 1/2 cups shortening
2 1/4 cups sugar
3 eggs, room temperature
4 cups + 2 tablespoons flour
3 teaspoons cream of tartar
1 1/2 teaspoons baking soda
1/2 teaspoon salt
cinnamon (for rolling)
sugar (for rolling)*

TRIPLE BATCH

*2 cups shortening
3 cups sugar
4 eggs, room temperature
5 1/2 cups flour
4 teaspoons cream of tartar
3 teaspoons baking soda
3/4 teaspoon salt
cinnamon (for rolling)
sugar (for rolling)*

Preheat the oven to 400 degrees.

In a bowl, combine the cinnamon and sugar (ratio of one part to one part) to make the rolling mixture.

In a bowl, combine all of the ingredients. Mix well.

Roll the mixture into one-inch-balls. Roll the balls in the sugar/cinnamon mixture. Place the balls on an ungreased baking sheet.

Bake for 8 to 10 minutes. Cool.

Per Serving (excluding unknown items): 19689 Calories; 982g Fat (44.5% calories from fat); 215g Protein; 2537g Carbohydrate; 44g Dietary Fiber; 1908mg Cholesterol; 13325mg Sodium. Exchanges: 76 1/2 Grain(Starch); 7 Lean Meat; 1 Fruit; 188 Fat; 90 1/2 Other Carbohydrates.