



4-H Centennial Snickerpoodles



Ingredients:

- 1/2 cup vegetable oil
- 1/2 cup shortening
- 1 cup honey
- 2 eggs
- 3 3/4 cups white flour
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda
- 1/2 cup cornmeal
- 2 teaspoons cinnamon

Directions:

1. Mix vegetable oil, shortening and honey with eggs. Beat well.
2. Add flour, soda and cream of tartar. Knead dough until mixed well.
3. Roll out dough with floured rolling pin until 1/4" thick. Cut with clover cookie cutters.
4. Mix the cornmeal and cinnamon together in a bowl and dip both sides of snickerpoodle in mixture.
5. Place 2 inches apart on a greased cookie sheet and bake for 8-10 minutes at 400F.
6. Cool on rack and store in an airtight container. Yield: 3 dozen.

