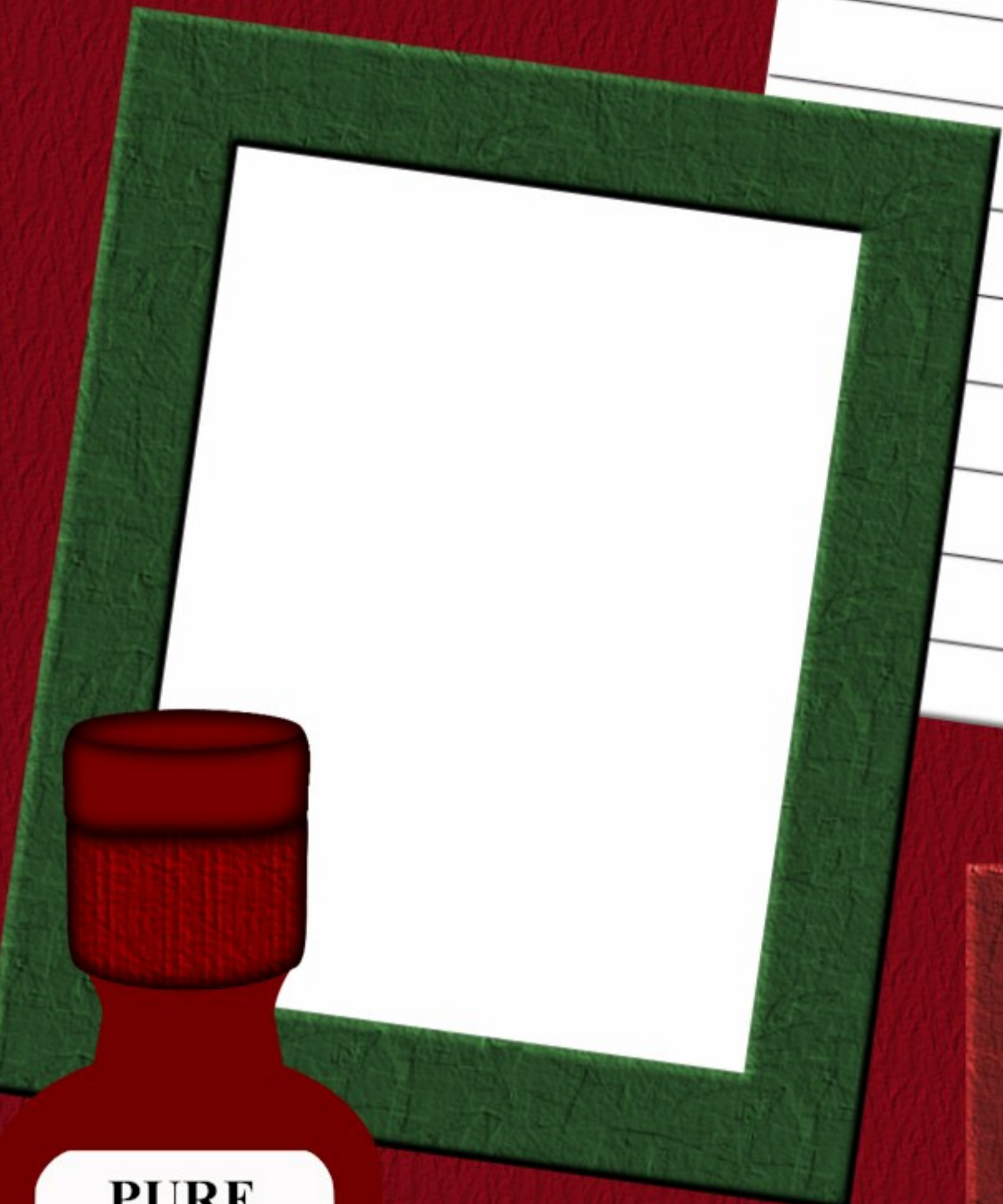
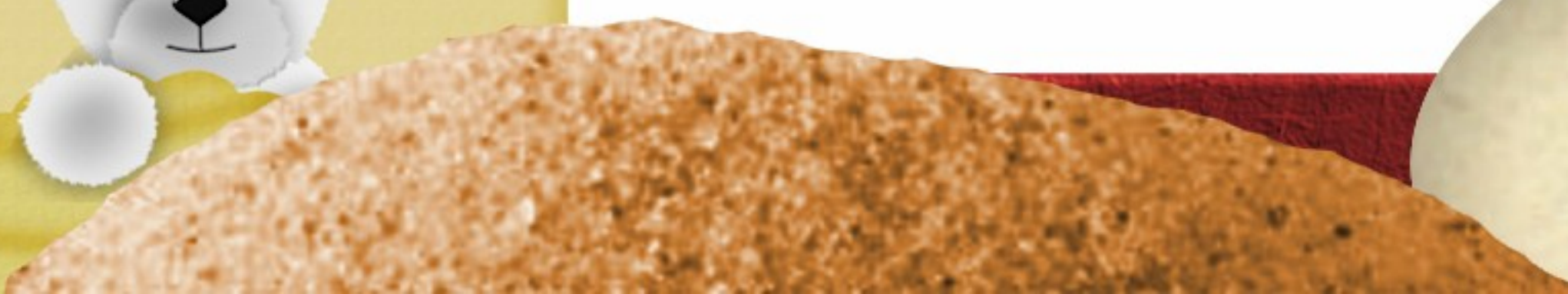


**PURE  
VANILLA  
EXTRACT**



Net Wt. 1 Fl. Oz.

**VANILLA PUDDING**



## **Snickerdoodles**

**1/2 cup soft butter**

**1/2 cup shortening**

**1+1/2 cups sugar**

**2 eggs**

**2 teaspoons vanilla**

**2+3/4 cups flour**

**2 teaspoons cream of tartar**

**1 teaspoon baking soda**

**1/4 teaspoon salt**

**3 tablespoons sugar**

**3 teaspoons cinnamon**



**Preheat oven to 400 F. Cream together the butter, shortening, 1+1/2 cups sugar, eggs, and vanilla.**

**Blend in flour, cream of tartar, soda, and salt and shape dough by rounded spoonfuls into balls. Mix the 3 tablespoons sugar and cinnamon together in bowl and roll balls of dough in cinnamon/sugar mix. Place cookie balls 2 inches apart on an ungreased cookie sheet. Press down with 3 fingers to flatten slightly and then bake 8-10 minutes at 400 F.**

**Remove immediately from cookie sheets and cool on wire racks.**

**Hawaiians  
Best**



**Pure Cane  
Granulated  
Sugar**