

A TMI “Lavish Grace” Recipe

AFTER SCHOOL SNICKERDOODLES – Makes 48 cookies

Nothing tastes more like fall than these scrumptious cookies. I grew up in Minnesota and the recipe originated from a woman in Benson, MN. They were featured in the Betty Crocker™ Cookie book – the first cookbook I bought with birthday money from my grandpa.

These cookies are a generational family favorite. They were my husband’s favorite and my daughters and grandsons love them! Perfect after school treat with a cold glass of milk.

Let your kids help by rolling the cookies into balls and coating with cinnamon-sugar mix. YUM!

INGREDIENTS

1½ cups sugar
½ cup butter, softened
½ cup solid shortening
2 eggs
2¾ cups all-purpose flour
2 teaspoons cream of tartar
1 teaspoon baking soda
¼ teaspoon salt
¼ cup sugar
2 teaspoons ground cinnamon



DIRECTIONS

1. Preheat oven to 400°F
2. Mix 1½ cups sugar, butter and shortening in large bowl. Stir in the flour, cream of tartar, baking soda and salt.
3. Shape dough into 1¼ inch balls.
4. Mix ¼ cup sugar and the cinnamon. Roll balls in cinnamon-sugar mixture.
5. Place 2-inches apart on an ungreased cookie sheet.
6. Bake 8 to 10 minutes or until set.
7. Remove from cookie sheet to a wire rack to cool.

Recipe submitted by Beth Bergren – www.bethbergren.blogspot.com or www.bethbergren.com

Time to say Grace!



But he said to me, “My grace is sufficient for you, for my power is made perfect in weakness.” Therefore I will boast all the more gladly about my weaknesses, so that Christ’s power may rest on me (II Corinthians 12:9).

Lord of amazing grace, thank You for my weaknesses. Pour out Your grace. It is sufficient for me. Help me to recognize Your power rested on me. In Jesus’ precious Name, **Amen!**

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