

Cinnamon Crackle Cookies

½ cup butter, softened
½ cup shortening
1 cup sugar
½ cup packed brown sugar
1 large egg
1 tsp vanilla extract
½ tsp almond extract
2 ½ cups flour
1T ground cinnamon
2 tsp baking soda
2 tsp cream of tartar
2 tsp nutmeg
2 tsp grated orange zest
1 tsp grated lemon zest
½ tsp salt
Additional sugar for coating

Cream butter, shortening and sugars together until light and fluffy, 5-7 minutes. Beat in egg and extracts. Combine remaining ingredients, flour through salt; gradually add to creamed mixture. Shape into 1in balls; roll in sugar. Place 2in. apart on lightly greased baking sheets. Bake in 350 degrees for 10-15 min or until lightly browned. Cool on wire rack.