



Cinnamon Leaf Cookies

Cookie Dough:

- 2-1/2 cups flour
- 2 T. cinnamon
- 1 T. baking powder
- 1/2 cup butter, melted
- 3/4 cup sugar
- 1 egg
- 2 T. milk

Spiced Sugar:

- 1/2 cup powdered sugar
- 1/2 t. cinnamon

Cinnamon Glaze:

- 1 cup powdered sugar
- 1 t. cinnamon
- 2 T. milk
- 1 T. butter, melted
- 1/2 t. vanilla

Preheat the oven at 350°F.

Line baking sheet with parchment paper

1. In a bowl, whisk together the flour, cinnamon and baking powder. Set aside.
2. In a large bowl, mix the butter, sugar, egg and milk together. Add the flour mixture and stir until completely mixed through.
3. Place dough on a floured board and roll out thinly (about 1/8' thick.) Cut with floured cookie cutters , then place on baking sheet. Bake for about 15 minutes.
4. While cookie are still hot, dust with either Spiced Sugar or Cinnamon Glaze.

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For Spiced Sugar:

In a small bowl whisk together the powdered sugar and cinnamon. Place in small strainer and dust over tops of warm cookies.

For Cinnamon Glaze:

In a small bowl whisk together the powdered sugar, cinnamon, milk, melted butter and vanilla. Mix until smooth, then use a whisk or fork to drizzle on to the warm cookies.

Based on original recipe from Laura who lives in Spain.