

EASY

## Cinnamon Butter Cookies

- 1 C Butter | Unsalted (Softened)
- 1 C Sugar | White (Granulated)
- ½ t Salt
- 1 lg Egg
- ½ t Vanilla / Almond Extract
- 2½ C Flour (Sifted)
- 2 T Cinnamon



2 dozen

Lidia Bastianich (Adapted)

Circa 2019

1. Whip Butter and Sugar until fluffy (4').
2. Add Salt, Egg, Extract/s and Mix.
3. Slowly add Flour and Mix.
4. Wrap in plastic wrap (or plastic container) and **Refrigerate 3 hrs** (or overnight).
5. Line cookie sheets with Parchment Paper.
6. Preheat oven **350 F**.
7. Use 1½ T scoop, drop onto sheets, top w/Cinnamon.
8. Bake **12-14'**. Cool **15'**. Move to cooling rack.

*Tip: Pre-spray Scoop with Cooking Spray.*

*Options: Dust w/Conf Sugar; Top with Apricot Preserves, Almonds, Choc Bits, Cherries.*

