

Fresh from the Ronnybrook Kitchen

CINNAMON SNICKERDOODLES

This classic sugar cookie becomes ultra-classic when it features our flavorful Ronnybrook Cinnamon Butter.



PREP: 20 min **READY: 40 min** **SERVING: 24-30 cookies**

INGREDIENTS

- 4 cups flour
- 2 tsp. baking powder
- 1 tsp. salt
- 12 tbsp. (1¾ cup) softened Ronnybrook Cinnamon butter
- 1 ½ cups sugar
- 2 eggs
- 1 ½ tsp. vanilla extract
- 3 tbsp. sugar

DIRECTIONS

1. Preheat oven to 350°F. Line a baking sheet with parchment paper.
2. Blend flour, baking powder and salt together; set aside.
3. In a large bowl, beat softened Ronnybrook Cinnamon Butter with sugar until light and fluffy. Add eggs and vanilla extract.
4. Slowly add flour mixture, stirring constantly until incorporated and smooth.
5. Mix remaining sugar and cinnamon together in a bowl.
6. Scoop 1" balls of dough and roll in cinnamon-sugar. Place on baking sheet.
7. Bake for 10 minutes or until cookies are firm and light golden brown.

TIP: Omit the cinnamon sugar topping and turn these cookies into cookie cutter sugar cookies! Decorate with royal icing or frosting.

