

## Cinnamon Cookies

### Ingredients:

190g flour  
1TS baking powder  
1/2 TS Soda  
2 1/2 TS Cinnamon  
115g Butter  
1/2 TS Vanilla extract  
125g Sugar  
1 Egg  
a pinch of Salt

### Recepie:

#### Step one:

Start by mixing the 190g of flour with baking powder, baking soda, 1 teaspoon of cinnamon and a pinch of salt.

Cream the butter with the vanilla extract, sugar and the egg for several minutes until creamy. Add the butter mixture to the flour mixture and mix well.

#### Step two:

Mix 35g of sugar and 2 teaspoons of cinnamon in a bowl.

Use a teaspoon to scoop small balls from the dough and roll into balls with your hands. Roll the dough balls in the cinnamon sugar mixture and put them on the baking sheet. Use your hand to slightly flatten the balls.

#### Step three:

Put the balls into the preheated oven on 190 °C for 10 minutes.

Let them cool down and enjoy!