

### CINNAMON SUGAR COOKIES

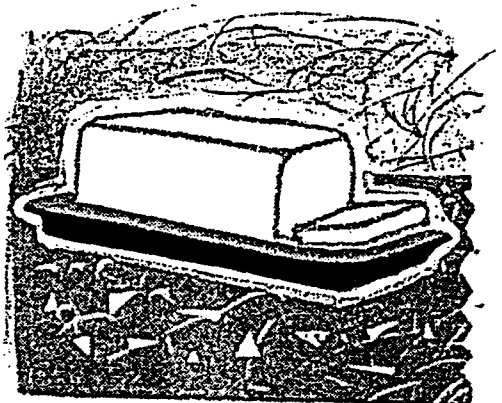
1 cup (2 sticks) butter, at room temperature	1 teaspoon baking soda
1 cup sugar	¼ teaspoon salt
1 large egg	Sugar for rolling
2¼ cups all-purpose flour	Pecan halves for decorating
1 tablespoon ground cinnamon	

PREHEAT OVEN to 350°F. Adjust oven rack to middle position. Lightly spray or grease cookie sheets.

Cream butter and sugar in large bowl of electric mixer. Beat in egg, then flour, cinnamon, baking soda, and salt just until thoroughly combined.

Form dough into 1½-inch balls, roll in sugar, and place 2 inches apart on prepared cookie sheets. Flatten each ball to ¼-inch thickness with bottom of glass. Gently press a pecan half in center of each cookie. Bake in batches for 10 to 12 minutes or just until set. Transfer cookies to rack to cool. Makes about 2 dozen cookies.

Cinnamon-scented, these lightly-crisp cookies will fill your house with their wonderful aroma while baking. ♦ They're wonderful with strong-brewed coffee or cappuccino or as a tea-time treat.



b u t t e r

All the Best Cookies  
by Joie Warner,  
Hearst Books,  
New York,  
1994.