

Cinnamon Sugar Cookies Fun for kids to help in the kitchen

INGREDIENTS DIRECTIONS

Makes 24 Cookies

2¾ cups flour

1½ cups sugar

1 cup butter, unsalted

1 teaspoon baking soda

2 teaspoons cream of tartar

½ teaspoon almond extract

½ teaspoon vanilla extract

2 teaspoons cinnamon

2 tablespoons brown sugar

1. Preheat oven to 400° F.
2. Mix cinnamon and brown sugar and set aside.
3. Mix all ingredients (except cinnamon and brown sugar mixture) to create a dough.
4. Roll dough into 1 inch balls.
5. Roll balls in the cinnamon/brown sugar mixture (should make 24 balls).
6. Place on cookie sheet and bake at 400° F for 8-10 minutes.

NUTRITION:

181 calories

2 g protein

26 mg phosphorus

26 mg potassium

60 mg sodium