

### ***Cookie Dough Ingredients:***

1 1/4 cups flour

1/4 teaspoon baking soda

1/4 teaspoon salt

1/2 cup butter

1/4 cup white sugar

3/4 cup packed light brown sugar

### ***Cinnamon Sugar Ingredients:***

2 1/2 tablespoons ground cinnamon

1/2 cup white sugar

### ***Icing Ingredients:***

1 cup powdered sugar

2-3 tablespoons milk

## **Cinnamon Sugar Cookie Recipe**



Combine the flour, salt and baking soda. In a separate bowl, mix the butter, brown sugar and 1/4 cup of white sugar until fluffy and yellow. Mix in the egg and vanilla, then add the dry ingredients, and mix all together. Divide your mixture up into 3 equal portions, and roll the dough up into logs. You'll want the logs to be about 2 inches across. Wrap them up in saran wrap and put them in the refrigerator for 3 hours.

Now for the cinnamon sugar! Mix together 1/2 cup sugar and the cinnamon on a flat surface. When your dough is done in the fridge, roll the logs in the cinnamon sugar and cut them into thin slices (about 1/4 inch). Place at least 2 inches apart on an ungreased cookie sheet.

Preheat oven to 350 degrees F, then bake 12 to 15 minutes. Remove the cookies from the baking sheets to cool.

When you're almost ready to decorate the cookies, mix the powdered sugar and milk, adding just a little bit of milk at a time until you have stiff icing. Spread the icing on top of the cookie, and then decorate it with your chosen ingredients. See the Story Spark for more details!