Cinnamon Cookies

By Caoilfhionn Sheerin

TY Student

For the dough:

1/2 cup of butter

1 cup of sugar

1/4 cup of milk

1 teaspoon vanilla extract

2 cups of all-purpose flour

1 teaspoon of baking powder

For the coating:

equal amounts of cinnamon and sugar (as much or little as you want)

Recipe:

1. Pre-heat the oven to gas mark 5/375℃
2. Cream the butter and sugar together in the bowl.
3. Add the milk and vanilla extract and stir to combine.
4. Add the flour and baking powder and mix to form a dough.
5. Add some sugar and cinnamon to a plate or a shallow bowl and mix gently to combine.
6. Roll the dough into balls and roll each one individually in the cinnamon-sugar to coat the outside.
7. Place on a baking tray lined with grease-proof paper and bake for 10-15 minutes in the oven.
8. Enjoy!