

Mexican Cinnamon Cookies

Season: Winter

Type: Dessert

Serves: 32 tastings

From the garden: -



Class focus: Rolling and shaping cookie dough

Equipment:	Ingredients:
Kitchen Aid Mixer Measuring cups Measuring spoons Glass bowl x 1 (for softening butter) Baking tray x 2 Baking paper Serving plate x 5 Kitchen tong x 5	250g butter (soften using microwave) 2/3 cup sugar 1 egg 2 1/4 teaspoons cinnamon powder 3 cups plain flour 1 teaspoon baking powder

What to do:

1. Heat oven to 160C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put the first 4 ingredients into the Kitchen Aid mixing bowl, beat until light and fluffy.
4. Add flour and baking powder, continue beating on low speed until just incorporated, do not over work.
5. Roll one tablespoon of mixture into a ball and slightly flatten it.
6. Place on the lined baking trays.
7. You should get 32 cookies in total.
8. Bake for 18 minutes or until lightly golden.
9. Serve into 5 large serving plates with a kitchen tong in each.

For vegan / dairy intolerance option:

- Use egg replacer provided by Angela.
- Use Nuttelex.

For gluten free option:

Use gluten free plain flour.