



Cinnamon Cookies



INGREDIENTS

For the dough:

- 250 grams of margarine or butter
- Half a tea glass of vegetable oil
- 1 tea glass of powdered sugar
- 1 egg white
- 1 heaping teaspoon of cinnamon
- 10 grams of vanilla extract
- 5 grams of baking powder
- 4.5–5 water glasses of flour

For the topping:

- 3 tablespoons of powdered sugar
- 2 teaspoons of cinnamon

DIRECTIONS

- Take the butter in a suitable mixing bowl.
- Add powdered sugar, vegetable oil, egg white, vanilla, baking powder, cinnamon, and some of the flour and knead the mixture.
- Gradually add the flour, kneading until you get a soft dough that doesn't stick to your hands.
- Take pieces of dough about the size of a walnut, roll them into balls, then flatten them slightly by pressing down with your hand, and place them on a baking tray lined with parchment paper.
- Let the cookies bake in a preheated oven at 160 degrees Celsius for approximately 25 minutes.
- Wait for the cookies to cool down and coat them in a mixture of powdered sugar and cinnamon that has been mixed in a bowl, then transfer them to a serving plate.

Enjoy!

