

Cinnamon Cookie Mix

What you will need:

- 1 egg
- 3 Tablespoons milk
- 4 Tablespoons margarine (softened)
- 4 Tablespoons shortening (softened)

Preheat oven to 325°.

Add Cinnamon Cookie Mix to large bowl.

Add 1 egg and milk to dry mix and cream together on low.

Add 4 Tbsp margarine and shortening, mix all ingredients together on medium for 2-3 minutes or until dough is mixed thoroughly.

If cutting out cookies, roll cookies approximately 1/8” thick on pastry pad or wax paper coated with flour.

Use cookie cutter with sharper edge down and cut out cookies.

Re-roll dough and cut until all the dough is used.

Place cut out cookies on ungreased cookie sheet.

If just dropping cookies, place 1 tablespoon of cookie dough per cookie on ungreased cookie tray.

Bake at 325° for 8-10 minutes. Remove and cool on paper towel or pastry rack.

INGREDIENTS:

All Purpose Flour (Unbleached, unenriched wheat flour, unbleached barley flour), Granulated Sugar, Non-aluminum Baking Powder (sodium acid pyrophosphate, sodium bicarbonate, cornstarch and monocalcium phosphate), Ground Cinnamon, Iodized Salt, Powdered Vanilla.

Allergen Warning: Contains Wheat

Nutrition Facts

Serving Size 4 Tbsp. dry mix 25g	
Servings Per Product 18	
Amount Per Serving	
Calories 90	Calories from Fat 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	0%
Cholesterol 0mg	0%
Sodium 150mg	6%
Total Carbohydrate 21g	7%
Dietary Fiber 0g	0%
Sugars 10g	
Protein 1g	
Vitamin A **	Vitamin C **
Calcium 4%	Iron **
Folic Acid **	
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	
** Contains less than 2%	
	Calories 2,000 2,500
Total Fat	Less than 65g 25g
Sat Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400g 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g

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