Cinnamon Sugar Cookies

<u>Single</u>		<u>Multiple</u>		
2 1/2	Cup	5	Cup	All Purpose Flour
1/2	Tsp.	1	Tsp.	Baking Soda
1	Cup	2	Cup	Brown Sugar
1/2	Cup	1	Cup	Granulated White Sugar
1	Cup	2	Cup	Soft Butter
2	-	4	-	Eggs
2	Tsp.	4	Tsp.	Vanilla
				 □ Preheat oven to 300 F (150 C) □ Mix all ingredients. □ Shape into 1-inch balls. 25 - 27 grams is good size.
3	Tbsp	6	Tbsp	Granulated White Sugar
1	Tbsp	2	Tbsp	Cinnamon
				Roll each cookie ball in sugar/cinnamon mixture. Bake on ungreased cookie sheet at 300 F (150 C) for 18 - 20 minutes. Check for doneness. Larger cookies may take 2 - 6 minutes longer.
Viold: Single: 2 doz. Multiple: 4 doz.				

Yield: Single: 2 doz., Multiple: 4 doz.

Comments: 1) Extend time by 2 - 6 minutes if cookies are rolled larger than 1-inch.

2) Recipe from Friends of Reynolds-Alberta Museum....Their Annual Bread Festival is worth visiting.