## Windmill Cookies

1. Whisk together:

- 3 cups flour
- 1 tsp. baking soda
- $1 / 4$ tsp. salt
- 2 tsp. cinnamon

2. Beat together for 4 minutes:

- 2 sticks butter
- $11 / 2$ cups brown sugar

3. Add:

- 2 eggs, room temp

4. Add flour mixture in 3 additions. Press into plastic covered loaf pan and freeze until ready slice and bake (several hours or overnight.)
5. Slice $1 / 8^{\prime \prime}$ thick and top each with a few

- Almond slices

6. Freeze until firm, 5 min . on parchment lined sheet
7. Bake at 400 degrees until dark golden brown, 10 minute. Let cool on sheet.
