

## **Dutch Cinnamon Cookies**

1¼ cup flour

7 tbsp. butter, cut into pieces

¼ cup superfine sugar

¼ tsp. salt, opt.

1 tsp. cinnamon

2 tbsp. beaten egg mixed with ½ tbsp. milk

3 tbsp. sugar

½ cup black or English walnuts, if desired

Sift flour, rub the butter and add super fine sugar, salt and cinnamon. Roll dough out into rectangle, just ¼ inch. Grease sheet and place dough on it. Brush dough with egg and milk. Sprinkle sugar and nuts, press with rolling pin.

Bake 350° until golden brown about 20 minutes while on sheet quickly cut while warm. Remove and cool.