THE J.M. SMUCKER Co

Cinnamon “S” Cookies

Prep Time	Cook Time	Serves	Difficulty
20 mins	15 mins	48	N/A

Ingredients

- 2 tsp (10 mL) ground cinnamon
- 1/3 cup (75 mL) granulated sugar
- 3 eggs
- 1 cup (250 mL) granulated sugar
- 1/2 cup (125 mL) Vegetable Oil
- 3 cups (750 mL) **Robin Hood®** Original All Purpose Flour

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- 2 tsp (10 mL) baking powder

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease or line cookie sheet with parchment paper.

Before you get started, read through the recipe with your kids and make sure you have all of the tools and ingredients you’ll need. Once ready, roll up your sleeves, wash your hands and get baking!

Step 2:

Combine, in a small bowl, cinnamon and 1/3 cup (75 mL) sugar. Set aside.

Step 3:

Combine, in large bowl, eggs, 1 cup (250 mL) of sugar and oil. Add flour and baking powder. Mix well.

Step 4:

Use 1 tablespoon (15 mL) of dough for each cookie. Roll between palms to pencil-shaped roll, about 5" (12 cm) long. Shape each roll into an "S" or any other shape. Roll in cinnamon-sugar mixture. Place on greased or parchment paper lined cookie sheet.

Show your kids how to make the dough into unique shapes and letters. Can they spell their name or make their initials out of cookies? How about making one for their favourite teacher?

Step 5:

Bake in preheated oven for 12 to 15 minutes, or until golden.

Images

