

SNICKERDOODLE COOKIE DOUGH

Directions

(Keep Frozen Until Ready to Prepare)

Remove cinnamon/sugar packet.

To Bake

Preheat oven to 375.

Line cookie sheet with parchment paper. Remove desired amount of frozen dough (return remaining dough in container to the freezer). When dough is still cold but workable (may take just a minute, work dough a couple times in hands and roll each into a ball. Space dough balls evenly, approximately 2 ½" apart. While on baking sheet, flatten out dough to about ¼" thickness and shape to approx. 2" in diameter. With fingers, sprinkle dough with cinnamon/sugar. On middle rack, bake for **12-15 min.** (ovens will vary). Cookies should be lt. golden on top and uniformly lt. golden on bottom. Remove from oven. After 5 min., move to cooling rack. Cool completely, store in covered container at room temperature. Cookies may be frozen for future use.

KEEP FROZEN DO NOT EAT RAW DOUGH

Breakaway Bakery, Los Angeles, 90019