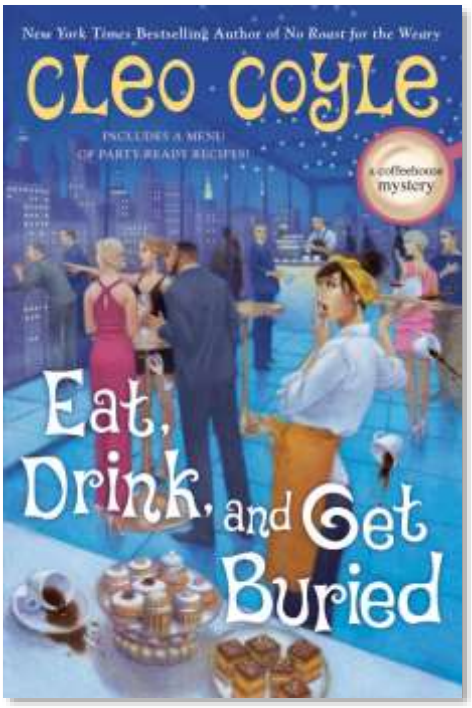
Clare's Cozy Cinnamon Cookies from *Eat, Drink, and Get Buried*



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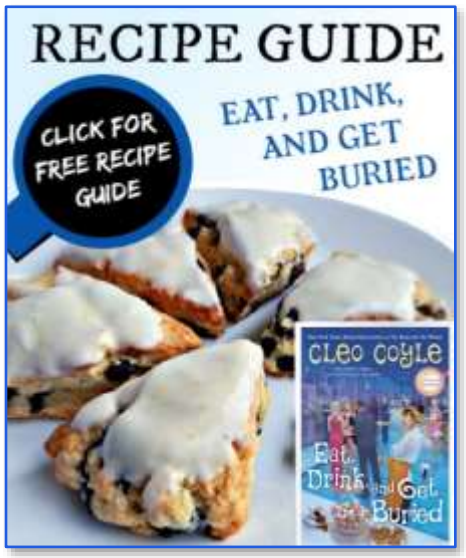
These tender cookies, soft in the middle, slightly crisp around the edges, evoke the warmth of a loving mother's kitchen, something Clare made sure her daughter Joy and motherless best friend Ava experienced as little girls, a sweet memory to hold in their hearts as they grew up and dealt with a world that wouldn't always be warm and cozy. Read more about these characters and the murder mystery adventure they brave in Cleo Coyle's new Coffeehouse Mystery ***Eat, Drink, and Get Buried****. May you bake with love and eat with joy!* ***~ Cleo***



Free Recipe Guide to Cleo's new culinary mystery ***Eat, Drink, and Get Buried:*** *click here*.

Makes about 18 cookies

For Cookies

1/2 cup (1 stick) salted butter, softened

3/4 cup dark brown sugar, packed

1 large egg, room temperature

2 teaspoons pure vanilla extract

1-1/4 cup all-purpose flour *(spoon into cup and level off)*

1/2 teaspoon baking soda

1/4 teaspoon finely ground sea salt

1-1/2 teaspoons ground cinnamon

For Cinnamon-Sugar Coating

1/4 cup granulated sugar

1 teaspoon ground cinnamon

Clare's storing secret: *Once the cookies are completely cool, you can store them in an airtight container. To keep the cookies soft, store them with a slice of white sandwich bread. The cookies will absorb the moisture in the bread and taste soft and fresh for days.*

Step 1 – Mix wet ingredients: Using an electric mixer, beat softened butter and dark brown sugar until creamy, at least 90 seconds for a proper creaming step. Beat in the egg and vanilla.

Step 2 – Mix dry ingredients: In a separate bowl, whisk together flour (spoon into cup and level off), baking soda, salt, and cinnamon.

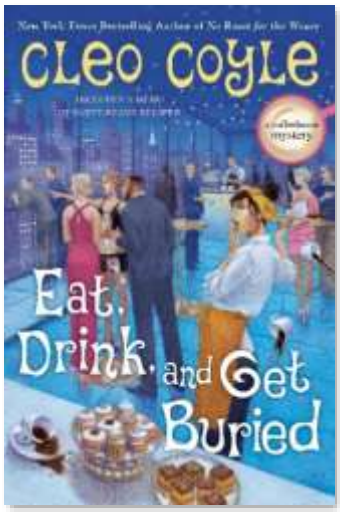
Step 3 – Combine wet & dry: With your electric mixer on low, slowly mix your dry ingredients with your wet ingredients to form the cookie dough. Be sure all of the ingredients are fully incorporated, but do not over-mix the dough or you'll develop the gluten in the flour and your cookies will be tough instead of tender.

Step 4 – Chill & prep oven & cinnamon sugar: Cover the bowl of dough with plastic wrap and chill for 20 to 30 minutes *(no longer or dough will become too hard to work with)* while you **pre-heat your oven to 350° F.,** line a baking sheet with parchment paper, and prep your cinnamon-sugar coating by mixing 1/4 cup granulated sugar with 1 teaspoon ground cinnamon in a shallow bowl.

Step 5 – Coat and Bake: Using the tablespoon from your measuring set, scoop up heaping rounded tablespoons of the cold dough from your mixing bowl. Roll the mounds into balls, and drop them into your bowl of cinnamon-sugar to coat. Place coated balls on your lined baking sheet, about 2 inches apart to allow for spreading. Bake in your preheated **350° F. oven for 10 to 12 minutes (depending on your oven)**, until the edges are set but the centers still look slightly soft. Remove from oven, and let them to sit on the baking sheet for 5 full minutes. The cookies will finish cooking on the hot pan without over-baking. After 5 minutes, enjoy your warm, chewy cinnamon cookies or transfer them to a rack to finish cooling.

Eat (and read) with joy! ~ Cleo

The Coffeehouse Mysteries are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes. To learn more and see more recipes, visit Cleo Coyle's online coffeehouse at www.CoffeehouseMystery.com And her recipe blog at www.CleoCoyleRecipes.com



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