



Cooking Light's Cinnamon Sugar Cookies

BAH Note: I am slowly whittling down the number of Cooking Light recipes that have been long neglected in my recipe folders. According to my calculations, this one has been hounding me since 2006. The folks at CL say that a serving is one cookie. I say that's a boundary that is just begging to be broken.

- 1 cup granulated sugar
- 6 tablespoons softened butter
- 1 tablespoon light corn syrup
- 1 teaspoon vanilla extract
- 1 egg
- 1 cup cake flour
- 3/4 cup all purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1/4 teaspoon ground cinnamon
- 1/4 cup turbinado sugar
- 1/2 teaspoon ground cinnamon

Cream the butter and granulated sugar in the work bowl of a stand mixer fitted with a paddle attachment about 3 minutes or until well blended. Add the corn syrup, vanilla, and egg and continue to mix for another 3 minutes.

In a separate bowl, whisk together the flours, baking powder, baking soda, salt and 1/4 teaspoon cinnamon.

Slowly add the flour mixture to the butter and mix until just combined. Wrap the dough in plastic wrap and refrigerate for at least 1 hour.

When ready to bake, heat the oven to 375 degrees and combine the turbinado sugar and 1/2 teaspoon cinnamon in a small bowl. Remove the dough from the refrigerator and shape into approximately 48, 1 teaspoon balls. Roll the dough balls in the cinnamon sugar and place approximately 2 inches apart on a parchment lined sheet pan.

Bake for 12 minutes or until golden on the bottom. Transfer to wire racks to cool completely.