

Cinnamon Chip Cookies

*from **In Our Grandmothers' Kitchens***

Ingredients:

1/2 cup (1 stick) sweet butter
1/2 cup light brown sugar, firmly packed
1/4 cup sugar
1 egg
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup plus 2 tablespoons flour (I used half all-purpose and half white whole wheat)
1 teaspoon vanilla
1 cup cinnamon mini-chips

Instructions:

Preheat the oven to 375 degrees.

Cream together the butter and the sugars. Beat in the egg and mix thoroughly.

Beat in the baking soda and salt; then stir in the flour, followed by the vanilla and the chips.

Drop round teaspoons of dough onto an ungreased (or parchment covered) cookie sheet. Bake for 10 to 12 minutes, until the cookies brown around the edges.

Makes about 20 cookies. This recipe may be doubled.