

# COOKIE HAPPINESS

## Winner Named in Cookie Mix Recipe Contest

(NAPSA)—Whether the occasion was helping Mom bake a weekend snack or sneaking a sample of cookie dough, or if you recall the tantalizing aromas coming from the oven, baking cookies created tasty treats while we made memories with parents or grandparents and sometimes siblings.

Bake Life Sweeter™ cookie mix recipe contestants recalled childhood memories as inspiration for their recipes. The grand prize winner used a cookie mix to save time and fuss to create “Cinna-spin” Cookies, reminiscent of her grandmother’s cinnamon rolls.

For more winning recipes, go to [www.BakeLifeSweeter.com/cookies](http://www.BakeLifeSweeter.com/cookies).

### “Cinna-spin” Cookies

*Try a new spin on sugar cookies that’s fun for kids to shape and tastes like snickerdoodles.*

*Prep Time: 1 Hr, 10 Min*

*Start to Finish: 1 Hr, 10 Min*

*Makes: 2½ dozen cookies*

### Cookies

- 1 pouch (1 lb, 1.5 oz) Betty Crocker® sugar cookie mix
- ½ teaspoon ground cinnamon
- ½ cup butter or margarine, softened
- 1 egg, slightly beaten
- 1 tablespoon ground cinnamon
- Glaze
- 1 cup powdered sugar



Cinnamon swirl cookies are almost as much fun to make as they are to eat.

- 2 tablespoons milk
- ¼ teaspoon vanilla

1. Heat oven to 375°F. In large bowl, mix cookie mix and ½ teaspoon cinnamon. Stir in butter and egg until soft dough forms.

2. On a piece of waxed paper, shape 1 tablespoon cinnamon into a line about 5 inches long. Using floured fingers, shape 1 level tablespoon of dough into a rope 5 inches long and ½ inch in diameter. Press one side of dough rope into cinnamon.

3. On ungreased cookie sheet, coil dough rope tightly, cinnamon side facing center, into cinnamon-roll shape. Press end of rope into

roll to seal. Repeat with remaining dough. Place cookies 2 inches apart on cookie sheets.

4. Bake 7 to 10 minutes or until edges are light golden brown. Cool 1 minute; remove from cookie sheets to cooling rack. Cool completely, about 15 minutes.

5. In small bowl, mix glaze ingredients until smooth. Drizzle over cookies.

**High Altitude** (3,500-6,500 ft): Decrease butter to ⅓ cup.

**Success:** To drizzle the glaze easily, place glaze in a small food-storage plastic bag, snip off a small corner of the bag and squeeze to drizzle glaze over cookies.