

**Cinnamon  
Cookies**



***Ingredients:***

***300 g flour***

***125 g butter at room temperature***

***100 g sugar***

***1 egg***

***100 grams cinnamon***

***Method***

***Knead all ingredients, except cinnamon, to form a homogeneous mass.***

***Make small balls with your hands,***

***roll the balls in cinnamon and arrange a tray lined with greaseproof paper.***

***Bake at 180 ° C to 200 ° C for about 25 minutes.***

***They should still be soft in the centre, because after cold get harder.***



***Nutritional analysis in relation to GDA\****

**INGREDIENTS**

Wheat flour (44%), Butter (19%), Sugar (15%), Cinnamon (15%), Eggs (7%).

**NUTRITION INFORMATION**

Typical values	Per 100g	Per 168.8g Serving	Adult GDA	% GDA
<b>ENERGY</b>	1503 kJ	2537 kJ		
	358 kcal	604 kcal	2000 kcal	30%
<b>PROTEIN</b>	5.8g	9.8g	45g	22%
<b>CARBOHYDRATE</b>	50.2g	84.7g	230g	37%
of which <b>SUGARS</b>	16.3g	27.6g	90g	31%
<b>FAT</b>	17.1g	28.8g	70g	41%
of which <b>SATURATES</b>	10.1g	17.0g	20g	85%
<b>FIBRE</b>	1.4g	2.3g	24g	10%
<b>SODIUM*</b>	0.1g	0.2g	2.4g	9%
*equivalent as <b>SALT</b>	0.3g	0.5g	6g	9%

*\*GDA: Guideline Daily Amount*