

Cinnamon Snaps



Cookiees

3/4 cup soft vegetable shortening
1/2 cup packed dark brown sugar
1 egg
1/4 cup molasses
1 package Yumee Yumee Cookiees mix
2 teaspoons ground cinnamon

Topping

1/4 cup granulated sugar

In a large bowl, beat shortening until creamy. Add brown sugar and mix well. Add egg and molasses. Mix well.

In a medium bowl, combine Yumee Yumee Cookiees mix and cinnamon. Mix well. Add dry ingredients to shortening mixture. Mix well, scraping sides of bowl often.

Roll teaspoons of batter into 1 inch balls. Roll and coat balls in sugar. Place balls on an ungreased baking sheet about 2 inches apart.

Bake at 350 degrees for 10 to 12 minutes, or until cookiees are set and tops are cracked. Immediately remove cookiees from baking sheet and cool on a wire rack.

Makes 3 to 3 1/2 dozen

Cook's Note: *Electric mixer required.* These cookies can be crushed to create a cinnamon-snap crust for cheesecakes and no-bake pies.

Yumee Yumee