

Kanelbrod

(Toasted Cakes)

4 cups flour
2 tsp. baking powder
1 tsp. cinnamon
1 cup sugar
1 cup butter
3 eggs well beaten

Sift together the flour, baking powder, cinnamon and sugar. Blend the butter into the flour. Mix in the eggs as lightly and quickly as possible. Roll into two long loaves. Bake at 350° F. for about thirty minutes. When baked cut slices one inch thick diagonally across the loaf. Return to the oven and toast to a golden brown.



TIP: When storing soft or decorated cookies, separate layers with sheets of waxed paper so they don't stick together.

