

## **Cookie Butter Cookies**

*Inspired by the recipe from King Arthur Flour*

### **Ingredients**

1 cup Speculoos Cookie Butter or Biscoff Spread

1 egg

1 cup sugar

1 teaspoon baking soda

2-3 Tablespoons cinnamon sugar, for rolling

In a large bowl, combine cookie butter, egg, sugar and baking soda until a dough forms.

Using a small cookie scoop, scoop dough and roll into balls of about an inch. Roll in cinnamon sugar to coat and arrange on a parchment or Silpat lined baking sheet about two inches apart. Flatten balls slightly.

Bake at 350 degrees F for 10-12 minutes. Turn baking sheet 180 degrees halfway through baking. If using more than one sheet at a time, rotate positions in the oven for more even baking.

Remove from oven and cool for 2 minutes on pans before transferring to wire racks to cool completely.

Makes 3 dozen cookies.

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