

Churro Cookies

Yes, another cookie recipe with cinnamon and sugar. Can you tell we like this combination? This recipe has the cakelike texture and enormous size of a Crumbl cookie topped with the perfect amount of an ever so light cinnamon buttercream icing. It is the type of cookie that you sit down when eating so that you can savor each bite.

Ingredients

Dough

- 1 cup butter
- 1 cup brown sugar
- ¼ cup sugar
- 1 egg
- 1 egg yolk
- 2 teaspoons vanilla
- ¼ teaspoon lemon juice
- 2 ¾ cups flour
- 1 tablespoon cornstarch
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- 1 ¼ teaspoon cinnamon
- ¼ teaspoon salt

Coating

- ¼ cup sugar
- ½ teaspoon cinnamon
- 1 tablespoon brown sugar

Cinnamon Buttercream Icing

- ½ cup butter
- 1 ½ cups powdered sugar
- ¼ cup brown sugar
- 1 teaspoon cinnamon
- 2 teaspoons vanilla
- 2-3 tablespoons heavy cream



Instructions

Dough

- ❖ Preheat oven to 350 degrees Fahrenheit and line a cookie sheet.
- ❖ Cream your butter and both sugars.
- ❖ Add the egg, egg yolk, vanilla, and lemon juice and combine well.
- ❖ Mix the dry ingredients then add to the rest of the dough mixture just until mixed. Don't overmix.

Coating

- ❖ Mix your cinnamon and sugar and place in bowl so that you can coat each cookie. *(Save the brown sugar for the end.)*
- ❖ Divide your dough into 12 equally sized cookies then roll in the cinnamon and sugar mixture. *(Save the extra for later.)*
- ❖ Place on cookie sheet about 2 inches apart then bake for about 10 minutes.

Cinnamon Buttercream Icing

- ❖ Cream all six ingredients until light and fluffy. If it is too thick, add ½ tablespoon of cream a little at a time.
- ❖ Cut the corner of a plastic bag to ice the cookie.
- ❖ Mix the remaining cinnamon and sugar from the coating with the brown sugar and sprinkle on top of each churro cookie.