SOLACE & INKWELL

From the Pantry

Brown Sugar *Cinnamon Cookies*



Soft, chewy, and gently spiced.

Makes about 12 cookies

350°F · About 9-11 minutes per tray

Ingredients

1 stick (½ cup) salted sweet cream butter, softened (not melted)

½ cup packed brown sugar

¼ cup white sugar

1 duck egg, or 1 chicken egg

1 tsp vanilla extract

1½ cups all-purpose flour

½ tsp baking soda

¼ tsp salt

½ tsp ground cinnamon, plus more to taste

Optional: Cinnamon-sugar finish

1 tbsp white sugar
½ tsp ground cinnamon, plus more to taste

In the kitchen

1. Heat the oven to 350°F. Line a baking tray with parchment paper, or lightly grease the tray.
2. Beat 1 softened stick of butter (½ cup), ½ cup packed brown sugar, and ¼ cup white sugar with a spoon or mixer for 2-3 minutes, until smooth and fluffy.
3. Add 1 duck egg (or 1 chicken egg) and 1 tsp vanilla extract. Mix until everything is well blended.
4. In another bowl, stir together 1½ cups flour, ½ tsp baking soda, ¼ tsp salt, and ½ tsp cinnamon. Add to the butter mixture and stir just until no dry flour remains.
5. Divide the dough into 12 roughly equal portions and gently roll into balls.

   Optional: In a small bowl, mix 1 tbsp white sugar and ½ tsp cinnamon, or more cinnamon to taste. Roll the dough balls in it.
6. Place the balls about 2 inches apart on the tray. Bake for about 9-11 minutes, checking at 9 minutes. Look for set edges and centers that still look soft; larger cookies may need longer.
7. Leave on the tray for about 10 minutes, until firm enough to lift. Then gently move the cookies to a plate to finish cooling.

A note from the kitchen

Our test batch used a duck egg and baked up thick and fluffy. A chicken egg is an alternative; the texture may vary. Love cinnamon? Add extra to the dough or coating, to taste. For thicker cookies, an optional 20 minute chill before shaping can help. Baking times may vary slightly depending on your oven.

Doneness tip: Gently poke a cookie's center with a clean toothpick or fork tip. A few moist crumbs are fine; wet dough may need longer. Brown sugar and cinnamon can darken the color.