

BISCOITINHOS DE CANELA

(from *Verdade de Sabor*)

170 g butter, softened
3/4 teaspoon cinnamon (or to taste)
40g eggs
a pinch of salt
80g powdered sugar
170g of all-purpose flour
1/2 teaspoon baking powder
gold dust and lemon extract for decoration (optional)

Beat the butter with the powdered sugar until it is white and fluffy. Add the egg and continue to beat. Sift the flour separately with the baking powder, cinnamon and salt and gradually add to the butter mixture. The dough will be thick, but still soft and flexible.

Transfer the dough to a pastry bag and fill small silicone molds. Hit the form on the table a few times to fill all the empty spaces. Smooth the surface with a spatula. Place in the freezer for 1-2 hours (or longer if desired).

Heat the oven to 350F. Cover the baking sheet with parchment paper or a silicone mat. Remove the frozen pieces from the molds and distribute on the baking sheet. Immediately place in the oven and bake for 12 to 15 minutes, or until golden brown. Allow the cookies to cool completely on a rack.

Mix golden dust with lemon extract, and using a brush, paint the cookies to accentuate the design.