

## Cinnamon Sugar Cookies with Chocolate

- 1 c. unsalted butter, room temperature
- $\frac{3}{4}$  c. sugar
- 2 egg yolks
- 2 t. vanilla
- 2  $\frac{1}{2}$  c. flour
- $\frac{1}{2}$  t. baking powder
- $\frac{1}{8}$  t. salt
- 1 t. cinnamon
- 4 oz semisweet chocolate (or as much as it takes to dunk these babies in!)

Beat butter and sugar until creamy. Add egg yolks one at a time. Add vanilla.

In another bowl, stir together flour, baking powder, salt, and cinnamon. Gradually add dry ingredients to the butter mixture.

Divide dough into three parts and form into 1  $\frac{1}{2}$ " diameter logs. Refrigerate for at least 30 minutes. Slice logs  $\frac{1}{4}$ -inch thick, and bake in a 350° F oven for 10-12 minutes. Cool completely.

Melt chocolate in a double boiler (or in a bowl sitting in the top of a pot of simmering water) and dip one end of cookies into melted chocolate.

Place on waxed paper and refrigerate for at least 30 minutes.