Mexican Sugar Cookies

3 Tablespoon sugar

½ teaspoon cinnamon

1 cup butter

1 cup powdered sugar

1 large egg

2 teaspoons vanilla

2 teaspoons cinnamon

½ teaspoon salt

2 ½ cups flour

Combine 3 T. sugar and 1/2 t. cinnamon.

Cream together butter and powdered sugar until light and fluffy.

Beat in egg and vanilla.

Gradually add 2 t. cinnamon, salt and flour.

Roll out 1/2 of the dough at a time to 1/4" thick on floured countertop.

Cut cookies with a cookie cutter and place on silpat lined baking sheets.

Chill cookies in refrigerator 10 minutes.

Bake cookies 10 minutes at 350.

Remove cookies from the oven.

Flatten with a metal spatula and sprinkle with cinnamon sugar.

Bake an additional 5-10 minutes.