

Unleavened Bread Cookies

Recipe thanks to the Williams family.

- 2 sticks butter, softened
- 3 c. white flour
- 3 c. whole-wheat flour
- ½ t. cinnamon
- 1 t. salt
- 1 c. sugar
- 2 eggs
- 1 c. milk



Preheat oven to 350°. Line cookie sheets with parchment paper.

Blend the flours, cinnamon, salt, and sugar. Then blend in the butter with a fork or pastry blender.

Beat together the egg and milk. Add this to the dry ingredients and blend well. This makes a somewhat dry, firm dough.

Cookies may be shaped by rolling out the dough or shaping it by hand.

I prefer to shape it by hand, making balls of dough and flattening them with the palm of my hand (they will not melt and spread on their own). I like to use a fork to make a slight pattern on top, with the flat times or by piercing them. Bake for 8-10 minutes for a slightly soft texture.

The original recipe calls for rolling them out. Roll out dough to 1/4 to 1/3 inch thick. Cut in bite-size pieces. Or, cut circles with a biscuit cutter, then pierce with a fork. Bake for about 15 minutes.

Use within three days at room temperature; freeze any you want for later.