

## Cinnamon Bear Cookies

### Ingredients

- 1 cup sugar
- 1 cup butter, softened
- 1 egg
- 2¼ cups all-purpose flour
- 2 teaspoons cinnamon
- Powdered sugar
- Mini semisweet chocolate chips
- Red cinnamon candies

### Instructions

1. Cream sugar and butter. Stir in the egg.
2. Add flour and cinnamon; mix well.
3. Cover dough with plastic wrap. Refrigerate 1 hour for easier handling (if needed).
4. Preheat oven to 350°F.
5. Prepare a small bowl of mini semisweet chocolate chips and another with red cinnamon candies. You'll need to work quickly once the cookies come out of the oven, so you need easy access to these.
6. Line baking sheets with parchment paper or silicone baking sheets. Roll dough into 1 inch balls and flatten with your palm. Shape more dough into 3 (1/4-inch) balls. Place 2 above the head (for ears) and one on top of the head/face (for the snout). Flatten them with your thumb.
7. Bake for 11 to 15 minutes. While the cookies are still warm, dust with powdered sugar and then, press 2 chocolate chips into each cookie for eyes and 1 cinnamon candy for nose.
8. Cool slightly on the baking sheet, then transfer to a wire cooling rack.