

FRENCH TOAST SUGAR COOKIES *ADAPTED FROM THE MINIMALIST BAKER*

INGREDIENTS

cookies -

- 1 stick (1/2 cup) butter, at room temperature
- 1 cup sugar
- 1 egg
- 3 cups all-purpose flour
- 2 t baking powder
- 1/2 cup milk
- 1 t vanilla extract
- 1/4 t kosher salt
- 1 t cinnamon

frosting -

- 1 stick (1/2 cup) butter, at room temperature
- 2 cups powdered sugar
- 1 t vanilla extract
- pinch of kosher salt
- 1 T maple syrup
- 2-3 t milk, or to desired consistency
- cinnamon for sprinkling

DIRECTIONS:

1. Cream butter and sugar together with an electric mixer. Add egg and beat until combined. Whisk together dry ingredients in a medium bowl. Alternately add milk and dry ingredients to the butter mixture while mixing on medium. Add vanilla and mix until combined. Wrap dough in plastic wrap and chill for 30 minutes.
2. Meanwhile preheat oven to 375F. Roll out dough on lightly floured surface until about 1/4 inch thick. Cut into squares and pinch the top to make the squares appear like bread. Bake for 10-11 minutes. Transfer to a wire rack to cool.
3. Make frosting by creaming the butter and one cup of powdered sugar together. Add remaining powdered sugar, salt, and maple syrup. Beat in milk one teaspoon at a time until frosting is fluffy and spreadable. Spread on cooled cookies. Sprinkle with cinnamon.