

Elana's Snickerdoodle Cinnamon Cookies

1 (13 oz. box) Manischewitz Extra Moist Coffee Cake Mix
1 large egg
2 tablespoons vegetable or sunflower oil
2 tablespoons water
1/4 cup white granulated sugar
2 teaspoons cinnamon (we prefer Saigon cinnamon)

Preheat the oven to 375 degrees. Take a cookie sheet and line it with parchment paper.

In a large mixing bowl, combine egg, oil, and water. Add both bags from the coffee cake mix. Stir well until all ingredients are combined and a crumbly dough is formed.

Stir together the cinnamon and sugar in a small bowl.

Take a little batter and form into a ball. Roll the ball in the cinnamon sugar mixture and place onto the cookie sheet. Repeat with the rest of the batter, placing the cookies about 2-3 inches apart.

Bake for 12-15 minutes until the cookies are golden brown and have spread out.

Cool before eating.

Yields 20-24 cookies.