

Cinnamon Cookies

2 eggs
2 tablespoons water
5 teaspoons granulated sugar replacement
1 teaspoon ground cinnamon
1 1/2 cup all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt

1. Preheat oven to 375°F (190°C).
2. Beat eggs and water in mixing bowl until light and fluffy. Beat in sugar replacement and cinnamon.
3. Combine flour, baking soda and salt in sifter; sift half of the dry ingredients over egg mixture. Fold to completely blend. Repeat with remaining dry ingredients.
4. Drop by teaspoonfuls onto greased cookie sheets, 2 to 3 inches apart. Bake for 10 to 12 minutes.

Makes 20 cookies