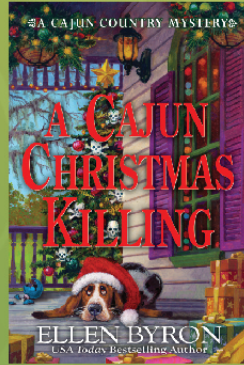
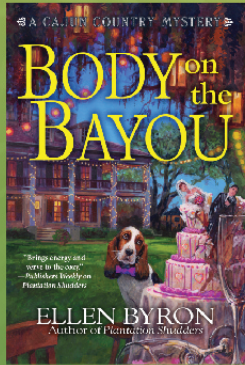
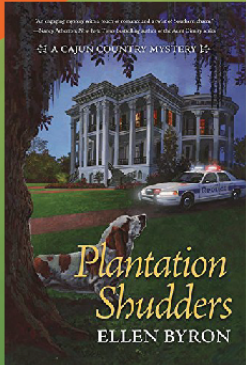


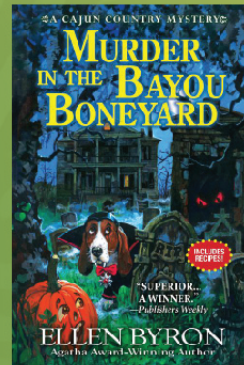
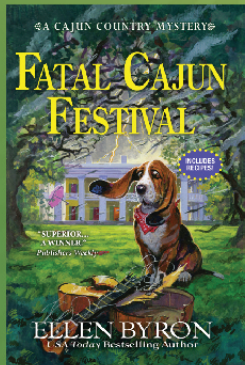
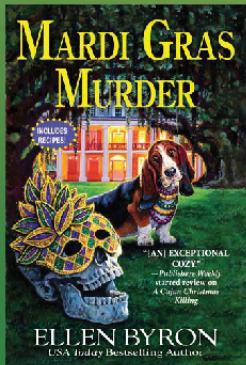
RECIPE
for
SPICY CAJUN SUGAR COOKIES
on reverse side



Cajun Country MYSTERIES

cozies with a spicy twist

WWW.ELLENBYRON.COM



A *USA Today* Bestselling Series

Winner of the Agatha Award for
Best Contemporary Novel

"Everything cozy readers could want."
Publishers Weekly

SPICY CAJUN SUGAR COOKIES

Ingredients:

Cookies:

1 cup (2 sticks) butter
1 cup sugar
2 large eggs
1 tablespoon vanilla extract
3 cups flour
1 tsp. cinnamon
½ tsp. cayenne pepper
½ tsp. baking soda
½ tsp. salt

Frosting:

Boxed royal icing mix
(available at craft stores)

Instructions:

Cream the butter, then add the sugar and beat until it's fluffy. Beat in the eggs and vanilla. In a separate bowl, combine all the dry ingredients. Stir the dry ingredients into the butter and sugar mixture. Mix together until well combined. Chill the dough for a minimum of two hours, or overnight.

Preheat your oven to 350 degrees. Roll out the cookie dough to ¼ inch thickness on a well-floured board. Cut the dough with cookie cutters of your choice, and place the unbaked cookies on an ungreased cookie tray. (If the dough gets sticky, add more flour to the board and/or rolling pin.)

Bake for 5-8 minutes, basically until they're golden brown around the edges. Let cool completely.

Once the cookies have cooled, follow the directions on the icing box to make the icing. (Royal icing hardens quickly, so you don't want to make it too soon.) Ice the cookies.

Makes approx. two dozen cookies.