

# CINNAMON BARS

Gourmet Magazine

comments

Terrific cinnamon taste. We like to keep these in the freezer for a quick dessert, since they don't really need to thaw.

notes

Preheat oven to 325°.  
Grease a 15-1/2 by 10-1/2 inch jelly-roll pan.  
Makes about 42 cookies.

## Ingredients

prepare in advance

**Soften**

2 sticks butter

**Separate**

1 large egg

**Measure**

1 cup sugar  
2 T cinnamon  
1 cup all-purpose flour

**Finely chop**

1 cup pecans

complete recipe

Beat with an electric mixer the butter and sugar, until light and fluffy.

Beat in the egg yolk.

Add cinnamon and flour.

Beat until combined well.

Spread dough evenly in pan.

Lightly beat egg white and brush dough with enough to coat completely.

Sprinkle pecans evenly over top and gently press into dough.

Bake in middle of oven at 325 degrees for 25 minutes or until golden brown.

While still warm, cut into bars about 2-1/2 by 1-1/2 inches.

Cool completely in pan on rack.