CINNAMON BEAR COOKIES

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Optional: Turn them into reindeer by adding pretzel antlers. Attach with a small amount of frosting.

**Yield: 3 Dozen**

[](http://www.bakingbeauty.net/wp-content/uploads/2013/12/bear7.jpg)

These  sweet cinnamon bear cookies will look adorable on a cookie tray. Best enjoyed with a [homemade cinnamon coffee](http://www.bakingbeauty.net/starbucks-cinnamon-dolce-latte-recipe/)yum!

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**Ingredients**

* 1 cup sugar
* 1 cup butter, softened
* 1 egg
* 2¼ cups all-purpose flour
* 2 teaspoons cinnamon
* Powdered sugar
* Mini semisweet chocolate chips
* Red m&m candies

**Instructions**

1. Cream sugar and butter. Stir in Egg.
2. Add flour and cinnamon; mix well.
3. Cover dough with plastic wrap; refrigerate 1 hour for easier handling(if needed).
4. Preheat oven to 350°F.
5. Roll dough into 1 inch ball and flatten with your palm. Shape dough into 3 (1/4-inch) balls. Place 2 above the head and one on top, flatten with your thumb.
6. Bake for 11 to 15 minutes. Dust with powdered sugar. Press 2 chocolate chips into each cookie for eyes and 1 red m&m candy for nose.