

Cinnamon Twists



Ingredients

- 2 cups **Martha White® Self-Rising Flour**
- 1/4 cup **Crisco® All-Vegetable Shortening**
- 3/4 cup milk
- 1 cup sugar
- 2 teaspoons cinnamon
- 1/3 cup butter, melted
- OR 1/3 cup margarine, melted

Preparation Directions

1. Heat oven to 450 degrees F. Line cookie sheets with foil. Place flour in large bowl. With pastry blender or fork, cut in shortening until mixture resembles coarse crumbs. Add milk; stir with fork until mixture leaves sides of bowl and soft dough forms.
2. On lightly floured surface, knead dough just until smooth. Roll out dough to 1/4-inch thickness. Cut with floured doughnut cutter. Remove holes; reroll.
3. In small bowl, combine sugar and cinnamon; mix well. Dip biscuit rings in melted butter; dip in sugar-cinnamon mixture. Twist rings once; place 1 inch apart on foil-lined cookie sheet.
4. Bake at 450 degrees F. for 10 to 12 minutes or until golden brown. Serve warm or cool.

Prep Time: 20 min

Serving size: 36 cinnamon twist