

# Elephant Ears



If your family would like to try it, you will need:

$\frac{1}{4}$ cup margarine or butter	$\frac{1}{3}$ cup milk
1 cup flour	5 T. sugar
$\frac{1}{2}$ tsp. baking powder	1 tsp. ground cinnamon
$\frac{1}{2}$ tsp. salt	shortening

All you need to do is:

1. Heat oven to 425°. Grease cookie sheet with shortening.
2. Heat margarine until melted and set aside.
3. Stir flour, 2 T. sugar, baking powder, & salt in medium bowl.
4. Stir in milk and 3 T. melted margarine until dough forms.
5. Sprinkle a surface lightly with flour; turn dough onto surface and knead it 10 times. Roll dough with a rolling pin or pat with hands into a 9x5 rectangle shape.
6. Brush with remaining melted margarine using a pastry brush and sprinkle with mixture of 3 T. sugar and the cinnamon.
7. Roll dough up tightly (beginning at the narrow end). Pinch the edge of the dough into roll to seal.
8. Cut into 4-6 equal pieces with a sharp knife (dental floss also works well to cut dough).
9. Place cut sides up on cookie sheet; pat each into a 6 inch circle. Sprinkle with more sugar.
10. Bake 8-10 minutes or until golden brown. Cool on wire rack and enjoy!

Makes 4-6 cookies.