

## Curly Cinnamon Ducks

- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon ground cinnamon
- 1/8 teaspoon salt
- 3/4 cup (1 1/2 sticks) butter, softened
- 1 cup firmly packed light brown sugar
- 1 large egg

### Cinnamon glaze

- 1 tablespoon granulated sugar
- 1/2 teaspoon ground cinnamon
- 1 large egg white, lightly beaten
- 24 miniature chocolate chips
- 24 pumpkin seeds

Sift the flour, baking powder, cinnamon, and salt into a medium bowl.

Beat the butter and brown sugar in a large bowl with an electric mixer at high speed until creamy. Add the egg, beating until just blended. Mix in the dry ingredients to form smooth dough.

Divide the dough in half. Form the dough into 12-inch logs, wrap in plastic wrap, and refrigerate for 30 minutes.

Preheat the oven to 350°F. Line two cookie sheets with parchment paper. Discard the plastic wrap.

Slice the dough 1-inch thick. Roll each slice into an 8-inch rope. Coil the rope halfway into a spiral shape with one end fanning the duck's head. Coil the remaining length of the rope in the opposite direction to form a larger spiral for the body.

Use a spatula to transfer the cookies to the prepared cookie sheets, placing them 2 inches apart.

**Cinnamon glaze:** Mix the sugar and cinnamon in a small bowl. Brush the cookies with egg white and sprinkle with the cinnamon sugar. Stick a chocolate chip into each head to resemble an eye and a duck and a pumpkin seed to resemble a beak.

- Bake, one sheet at a time, for 10-12 minutes, or until golden brown and firm to the touch. Transfer on the parchment paper to racks to cool completely.

Makes 24 cookies · Prep: 30 min. + 30 min. to chill · Cooking: 6-8 min. per batch · Level: 2 · keeps: 2 weeks in an airtight container