

## Double Chocolate Cinnamon Logs

Makes 4 dozen.

### Ingredients:

2 3/4 cups all-purpose flour

1/3 cup unsweetened cocoa powder

1 1/2 teaspoons ground cinnamon

1/4 teaspoon salt

1 cup butter, softened

1 1/4 cup granulated sugar

1 teaspoon vanilla extract

1 large egg

1 1/2 cups semisweet chocolate chips

1 tablespoon butter

chopped nuts

Preheat the oven to 350 degrees. Whisk together the flour, cocoa powder, cinnamon, and salt. Set aside. With an electric mixer, beat together the 1 cup butter and sugar until smooth-about 2 minutes. Add the vanilla and egg. Gradually mix in the flour mixture. Divide the dough into 12 equal sections. Working with one section at a time, roll each section into a 12 inch log about 1/2-inch in diameter. Slice the log into four 3-inch pieces and place them on an ungreased baking sheet. Repeat with the remaining dough. Bake the cookies until set, 10-12 minutes. Transfer to a wire rack to cool. Meanwhile, melt the chocolate with 1 tablespoon of butter in a medium saucepan over low heat. Dip one end of the cookies in the melted chocolate, the sprinkle some chopped nuts on top. Place on wax paper to cool completely.