

Cinnamon Cuts Krajanki Cynamonwe

Course Dessert

Cuisine Poland

Author Polish American Cookbook

Ingredients

- 3 cups flour
- 3 eggs
- 1 1/2 cups sugar
- 1/2 cup nut meats
- 1 tsp baking soda
- 1 tbsp water
- 1 tsp cinnamon
- 2 tbsp butter

Instructions

1. Cream butter, sugar, and eggs.
2. Dissolve baking soda in water and add to creamed mixture.
3. Add cinnamon and flour. Mix well.
4. Add raisins and nutmeats and mix well.
5. Roll into long strips about 1" thick and flatten to about 2" in width.
6. Bake in a 350-degree oven for about 25 minutes.
7. Remove from oven, slice diagonally and return to oven for 15 more minutes.
8. These keep indefinitely.