

# Ravias

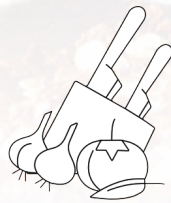
(Cinnamon Cookies)

**Prep Time:** 30 minutes

**Cook Time:** 12-15 minutes

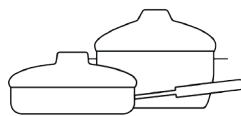
**Servings:** 16 cookies

**Fun Fact:** These cinnamon cookies are a popular dessert in Guinea Bissau.



## Ingredients

8 tablespoons of butter    3 cups of flour  
1/2 cup of sugar    1 tablespoon of ground cinnamon  
4 eggs    1/4 teaspoon of salt



## Directions

1. Preheat oven to 350°F.
2. Add sugar and butter to mixing bowl and mix using electric mixer.
3. When the mixture is light and fluffy, beat in egg yolks, one at a time.
4. Add cinnamon, salt, and just enough flour so dough does not stick to bowl. Dough should be a deep brown and should not be sticky.
5. Cut into four pieces and roll each piece into a fat log.
6. Cut each log into 4 pieces and roll each piece into a thin rope.
7. Twist and rope into whatever shape you like and place on lined baking sheet.
8. Bake for 12-15 minutes.