

Cinnamon Dippers

Ingredients:

- 1 stick margarine
- 2 c flour
- 1 T baking powder
- 1 t salt
- 2 T. salt
- 1/2 c. milk (approximately)

Topping:

- 1/4 c. sugar
- 1 t. cinnamon

Glaze: (optional)

- 1/2 c. confectioner's sugar
- 1-2 T. milk
- 1 t. vanilla

Directions:

Preheat oven to 425. Place margarine in a 9x13 in pan and place in oven.

While margarine is melting mix together all of the ingredients. Pat out to 9x13 size.

When butter is melted remove pan from oven and place dough in pan.

Take a pizza cutter and cut dough into strips.

Butter will ooze between strips... Use a brush to coat the tops.

Mix together the cinnamon and sugar.

Sprinkle over the uncooked bread sticks.

Bake 15 -20 minutes. Enjoy!

For the glaze:

Mix all ingredients together in a small bowl, adding enough milk to make the consistency you desire.