

# Recipe for

## Sweet and Simple Cinnamon Roll Cookies

NAME OF DISH

FROM THE KITCHEN OF

COOKIE & FILLING INGREDIENTS

SERVES 30

PREP TIME 30min

TOTAL TIME 2hrs

OVEN TEMP 350 F

2 1/4 cups All Purpose Flour

1/2 tsp Baking Powder

1/4 tsp Salt

3/4 cup Unsalted Butter, Softened

3/4 cup Sugar

1 Egg

2 tsp Vanilla Extract

3 Tbsp Softened Unsalted Butter

1 1/2 Tbsp Cinnamon

1/4 Cup Granulated Sugar

1/4 Cup Brown Sugar

### DIRECTIONS

1. Combine the flour, baking powder, and salt in a bowl. Whisk together and set aside.
2. Add softened butter and sugar to separate bowl and beat until fluffy. Add the eggs and vanilla extract and beat well.
3. Slowly add the flour mixture to the butter mixture while on low speed and allow the mixture to slowly combine. Do not over-mix.
4. Divide the dough into 2 equal amounts, smooth into disks and place each in plastic wrap. Refrigerate for 1 hours before rolling dough. This step is important. Do not forget to chill dough. Prepare filling while dough cools.
5. Combine softened butter, cinnamon, powdered sugar and brown sugar in a bowl. Mix well. Tip: Be sure not to heat up the butter so much that you melt the sugar. It needs to have a spreadable texture.
6. After the dough has chilled in the refrigerator roll one part out on a silicone baking mat. It should be about 1/4 inch thick. Tip: Be sure to sprinkle surface with flour to prevent sticking.
7. Once dough is rolled out, use a soft spatula to spread filling evenly over the dough.
8. Utilize silicone baking mat to tightly roll dough into a a log shape.
9. The center of the cookie (the first rolls) will be the most difficult, so go slow and be careful when you begin to roll the dough.
10. Repeat steps 9-13 with the other dough disk until you have two cookie dough logs. Chill both for at least an hour.

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GLAZE INGREDIENTS

1 Cup Powdered Sugar

1 tbsp Lemon Juice

Water, to thin icing as needed

## DIRECTIONS

11. Preheat oven to 350°F

12. Remove your cookie logs and place them on a large cutting board.

13. Cut each cookie into ½ inch slices. Be sure to do this quickly, because the cookies need to be cut and put in the oven while the dough is still chilled.

14. Place each cookie on baking tray and place in the oven. These cookies don't spread much, so only an inch of space between them is necessary.

15. Bake for 10-12 minutes.

16. Tip: Do not overcook these cookies. They are best when they are taken out of the oven when they are still light and golden. They may appear to be undercooked, but will continue cooking inside after removing from the oven.

17. Prep frosting while cookies are baking. Drizzle them once the cookies are cooled. Serve and enjoy!

