

CINNAMON ROLL COOKIES

INGREDIENTS:

❖ Granulated sugar	¾ Cup
❖ Powdered sugar	1 ¼ Cups
❖ Butter	1 Cup
❖ Eggs	2 each
❖ Vanilla	½ tsp
❖ Flour	3 Cups
❖ Baking powder	1 tsp
❖ Salt	½ tsp
❖ Additional sugar	as needed
❖ Cinnamon	as needed
❖ Cream	1 TBSP
❖ Cream cheese	2 TBSP

METHOD:

In a large mixing bowl, combine granulated sugar, 1/4 cup of powdered sugar, and 3/4 cup of butter.
Cream together for 4 minutes.
Add eggs and vanilla.
Mix well until blended.
Add 1 cup of flour, baking powder, and salt.
Continue mixing
Pour in remaining flour, continue mixing until shaggy dough forms.
Knead and flatten dough on a flat surface until a thick disc forms.
Wrap dough in plastic and chill 1 hour
Unwrap and divide dough in half.
Roll out half of the dough until roughly 1/4-inch thick and rectangular in shape.
Spread half of the remaining butter onto the dough with a pastry brush.
Sprinkle dough generously with sugar, and press it into the dough.
Follow with generous sprinkle of cinnamon.
Roll dough tightly, and cut into inch-thick slices.
Press 2 inches apart on greased baking sheet.
Bake 11 minutes at 350 °F.
Meanwhile, combine remaining powdered sugar, butter, cream, and cream cheese in a separate bowl.
Whisk thoroughly by hand until an icing forms.
Once cookies are completely cool, drizzle with icing
Serve and enjoy!

