



30 Cookies



3 hours

# Cinnamon Roll Cookies



## Ingredients

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- All-purpose Flour
  - Baking Powder
  - Cinnamon
  - Confectioners Sugar
  - Egg
  - Granulated Sugar
  - Milk
  - Salt
  - Unsalted Butter
  - Vanilla Extract
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Store cookies in an airtight container for up to 5 days.

Dough logs can be refrigerated for up to two days and frozen for up to three months. If frozen, allow the dough to defrost in the fridge overnight before slicing and baking.

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**Borrowed But Delicious:** *I borrowed the recipe from a friend who's basically the wizard of the kitchen. I promise not to lose this magical treat for the taste buds and eyes—it's too delicious to misplace!*

# Cinnamon Roll Cookies



## Instructions

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### Cookie Mixture

2 1/4 Cups Flour  
1 teaspoon Baking Powder  
1/4 teaspoon Salt  
3/4 Cup Granulated Sugar  
3/4 Cup Unsalted Butter  
1 Egg  
1 teaspoon Vanilla Extract

### Filling

2 tablespoons Unsalted Butter  
1 tablespoon Cinnamon  
1/4 Cup Granulated Sugar

### Icing

1 Cup Confectioners Sugar  
2-3 tablespoons Milk  
1/2 teaspoon Vanilla Extract

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1. In a small bowl, mix 2 1/4 cups of flour, 1 teaspoon of baking powder, and 1/4 teaspoon of salt.
2. Beat 3/4 cup of unsalted butter and 3/4 cup of granulated sugar on high until light and fluffy (approximately five minutes). Add one egg and one teaspoon of vanilla extract. Turn the mixer on low. Gradually mix in the flour mixture.
3. Divide the dough into two equal parts on parchment paper, roll out into 9-inch x 7-inch rectangles (about 1/4-inch thick). Spread melted butter on each rectangle, then sprinkle a mixture of 1/4 cup Granulated Sugar and one tablespoon of cinnamon over the butter.
4. Slowly roll up each rectangle into a 9-inch log, peeling the dough off the parchment. Cover the dough logs with plastic wrap and chill for two hours.
5. Preheat the oven to 350 degrees. Line a cookie sheet with parchment paper.
6. Cut 1/2-inch thick slices, bake for 10-12 minutes. Cool for five minutes on the cookie sheet before transferring.
7. Icing: Whisk together 1 cup of confectioners sugar with 2-3 tablespoons of milk and 1/2 teaspoon of vanilla extract. Drizzle over cookies.