

# Phil's Halloween swirl cookies

## Ingredients:

*Also known as "Whoville Cookies" at Christmas time when made with red and green dough, it's easy to change the colours and flavours for perfect sugar cookies for any holiday or occasion.*

3	Cups	Plain flour
1½	Tsp	Baking powder
½	Tsp	Salt
1	Cup	Granulated sugar
1	Cup	Butter
1	Tsp	Vanilla extract
2		Eggs
		Food colouring
1	Cup	Holiday sprinkles

2 sticks, or 250g

Use colours and sprinkle designs to best suit your occasion or the ingredients you have on hand.



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## Preparation:

*Makes approx. 4  
dozen cookies*

1. Combine flour, baking powder and salt into a bowl and set aside.
2. In another bowl, beat the butter, granulated sugar, and vanilla extract until creamy.
3. Add the eggs and beat together.
4. Combine with the flour mixture.
5. Separate the dough in half and knead through the food colourings.
6. Roll out each half to an 11x9" rectangle that is ¼" thick using two sheets of parchment paper. Keeping the dough in the parchment, put on a cookie sheet and refrigerate for at least 10 minutes.
7. Take the top layer of paper off each rectangle of dough and lightly wet the tops before sandwiching them together.
8. Remove the top layer of parchment paper and start rolling the dough to make the swirl, using the bottom layer of paper to pull it tight.
9. Roll the log in sprinkles being sure to press them in, then refrigerate the dough once again for at least 15 minutes.
10. Pre-heat the oven to 160C / 325F and setup your cookie cooling station. (We use a brown paper bag cut to lay flat.)
11. Slice the dough into ¼" slices and bake for 10-15 minutes.
12. When finished baking, leave to cool for a minute on the baking tray before removing to finish cooling on a wire rack or paper bag.

*Phil Parker,  
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