

# Cinnamon Roll Cookies

## Ingredients:

### For the cookies:

2 $\frac{1}{4}$	Cups	Flour	All-purpose or self-raising
$\frac{1}{2}$	Tsp	Baking powder	
$\frac{1}{4}$	Tsp	Salt	
$\frac{1}{4}$	Cup	Butter	(Or baking block/margarine) softened
$\frac{1}{4}$	Cup	Sugar	
1	Large	Egg	At room temperature
2	Tsps	Vanilla	

### For the filling:

2	Tbsps	Butter	Melted and slightly cooled
$\frac{1}{4}$	Cup	Sugar	
1	Tbsp	Cinnamon	

*Inspired by a recipe found on Pinterest from Sally's Baking Addiction.com, these cookies are a great alternative to yeasted cinnamon rolls when you want a quick treat.*

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## Preparation:

Makes about 3  
dozen

Make the cookie dough:

1. Whisk together the dry ingredients.
2. Using a hand mixer, cream the butter. Add the granulated sugar until smooth, about 2 minutes. Add the egg and vanilla and beat on high until combined. Scrape down the sides of the bowl as needed.
3. Add the dry ingredients to the wet ingredients and mix until combined. Adjust water and flour so the dough is a good consistency for rolling.
4. Divide the dough into 2 parts and roll each portion into a rectangle to about a ¼" thickness.

Add the filling:

5. Spread the melted butter onto each rectangle. Mix the sugar and cinnamon and sprinkle evenly over each.
6. Tightly roll each rectangle into a log. If the dough is cracking, use your fingers to smooth it out. Cover and chill the logs for two hours or overnight.

Bake the cookies:

7. Preheat oven to 350°F (180°C). Cut the cookies into ½" rounds and place on a baking sheet.
8. Bake for 10 minutes or so until lightly browned on the sides. Remove from the oven, allow to cool on the baking sheet for a minute or two, then transfer to a wire rack to cool completely.