

## Cinnamon Pinwheel Cookies

### Directions

1. Divide the [basic sugar cookie dough](#) in half (do not substitute slice-and-bake dough). On a floured surface, roll each piece into an 8-by-12-inch rectangle.
2. Sprinkle with a mixture of 1/2 cup sugar and 1 teaspoon cinnamon.
3. Starting from a long side, roll each rectangle into a log. Refrigerate until firm. Slice 1/4 inch thick.
4. Bake at 350° F on parchment-lined baking sheets until just beginning to brown, 15 to 18 minutes.
5. Cool slightly on baking sheets, then transfer to wire racks to cool completely.

### Basic Sugar Cookie Dough

#### Ingredients

2 1/2 cups all-purpose flour, spooned and leveled, plus more for shaping the cookies

1/4 teaspoon baking soda

1/4 teaspoon kosher salt

1 cup unsalted butter (2 sticks), at room temperature

3/4 cup sugar

1 large egg

1 teaspoon pure vanilla extract

#### Directions

1. In a large bowl, whisk together the flour, baking soda, and salt. Set aside.
2. Using an electric mixer, beat the butter and sugar until smooth. Add the egg and beat until fluffy, about 2 minutes. Beat in the vanilla.
3. With the mixer on low, gradually add the flour mixture, mixing until just incorporated (the dough will be stiff). Shape into a disk and (unless otherwise specified in an individual recipe) refrigerate, wrapped, for at least 1 hour and up to 3 days.
4. Make cookies according to cinnamon pinwheel cookies directions.
5. Store cookies in an airtight container at room temperature for up to 1 week.

Cheers,

Sheri

via [Jackie Connelly Photography ~ blog](#)

