

Cinnamon Roll Cookies

Makes about 2 dozen

For the dough:

1/2 cup powdered sugar
3/4 cup butter, softened
1/2 teaspoon salt
1 1/2 teaspoons vanilla
1 1/2 cups all purpose flour

For the filling:

1 egg white
1 tablespoon water
1/4 cup sugar
1 1/2 teaspoons cinnamon

For the frosting:

1/4 cup powdered sugar, sifted
1 tablespoon heavy cream
1/4 teaspoon vanilla
1/4 teaspoon cinnamon

Make the dough by creaming the butter and powdered sugar together. Mix in the salt and vanilla until combined. Stir in the flour until incorporated. Chill for 10-15 minutes.

Roll the dough into a 9x12 rectangle.

Make the filling by mixing the egg white and water until foamy. Spread over the dough. Combine the cinnamon and sugar and sprinkle over the dough. Roll the dough up from the long end like a cinnamon roll. Seal the edges. Wrap in plastic wrap and refrigerate or freeze until firm.

Preheat your oven to 350 degrees. Use a sharp knife to cut the dough into 1/2 inch slices. Place on a greased baking sheet and bake for 12-15 minutes until lightly browned. Remove to a flat surface or a cookie rack to cool.

To make the frosting, combine the powdered sugar and cinnamon. Add the vanilla and cream and mix until smooth. Transfer to a ziptop or piping bag and snip the end off of it. Pipe the frosting into a spiral and let harden before stacking.

Source: Recipe Girl



www.shemakesandbakes.com