

Santa's Swirl Cookies

Festive sugar cookies swirled with red and green sugar

Ingredients

- 1 cup unsalted butter, at room temperature
- 1 cup granulated sugar
- 1/2 tsp. salt
- 1 tsp. pure vanilla extract
- 1/4 tsp. almond extract
- 1 large egg
- 2 1/2 cups all purpose flour
- red and green colored sugar
- red, white and green nonpareils



Instructions

1. In large bowl, cream butter, salt, and sugar together with an electric mixer.
2. Add in egg and extracts. Mix in flour and beat until dough comes together.
3. Divide dough in half. Roll out one of the halves into an 8 x 8" square and sprinkle sugars like patchwork. (see the photo in the text for reference). Roll up jelly-roll style then roll in nonpareils and wrap in tightly in plastic wrap. Repeat with other half of dough.
4. Refrigerate rolls for 2 or more hours, or until very firm.
5. Preheat oven to 375 degrees F. Line cookie sheets with parchment. Remove plastic wrap from rolls and slice into 1/4" slices, then lay on prepared cookie sheets about 2" apart.
6. Bake in oven for 6 -8 minutes or until edges just start to brown. Allow to rest on cookie sheet for 2 minutes before removing to wire rack to cool completely.

Yield: About 3 dozen cookies

Prep Time: 02 hrs. 10 mins. **Cook time:** 00 hrs. 08 mins.

Total time: 2 hrs. 18 mins.

PINWHEEL COOKIES

Ingredients:

1/2 c. (8 Tbsp. / 1 stick) margarine
1/2 c. shortening
1/2 c. powdered sugar
1/2 c. granulated sugar
1 egg
1 tsp. vanilla

Yield.... 3 dozen

2 c. flour
1/2 tsp. cream of tartar
1/2 tsp. baking soda
3 Tbs. cocoa

Day 1

1. Place butter and shortening in large mixer bowl and mix.
2. Add to this bowl, powdered sugar, granulated sugar, egg, and vanilla. Blend well.
3. In small bowl combine flour, cream of tartar, and baking soda.
4. Gradually add flour mixture to sugar mixture. Mix well, the dough should be easy to handle. If dough is sticky, add a little more flour, about a tablespoon.
5. Remove half the dough from the mixer and set aside.
6. Add cocoa to the remaining dough in mixer bowl and mix well.

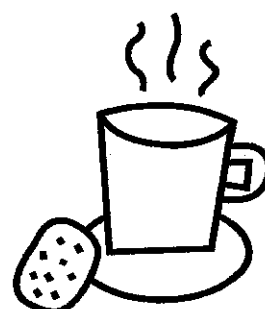
REFRIGERATE OVERNIGHT

Day 2

1. Roll each section of dough between two sheets of floured wax paper. Dough should be 1/8 inch thick.
2. Remove the top layer of wax paper from each section of dough. Flip one section of dough on top of the other, remove top layer of wax paper.
3. Roll up dough into shape of log. Chill dough if necessary. Cut dough into 1/4" slices. Place on ungreased cookie sheet.
4. Bake in 350* oven for 8-10 minutes.

*Food Science Trivia.....

Cream of Tartar is the acid in this recipe that makes baking soda work.



Christmas Pinwheel Cookies



Ingredients:

- 1/2 c sugar
- 1/2 c butter or margarine (softened)
- 1 egg
- 3/4 tsp. vanilla (or 1/2 tsp vanilla and 1/4 tsp peppermint)
- 1 1/2 c flour
- 1/2 tsp salt
- 1/4 tsp baking soda
- 1/2 tsp. red or green food coloring

Directions:

1. Cream together sugar, margarine, egg, and flavorings.
2. Stir in remaining ingredients.
3. Divide dough in half. Remove one half and wrap in plastic bag. To the remaining half, add the food coloring and mix well. Place this half in a separate plastic bag. Refrigerate at least an hour.
4. Roll plain dough into rectangle, about 12 x 7 on lightly floured surface. Repeat with colored dough. Place on plain dough and roll up tightly starting at wider end. Refrigerate again.
4. Preheat oven to 400*. Cut rolls into 1/8 thick slices. Place about 1 inch apart on ungreased cookie sheet. Makes about 4 dozen. Bake 8-10 minutes. Immediately remove from cookie sheet.

