



# Cinnamon Roll Cookies

Course: **Cookies**

| Servings    | Prep time  | Cooking time | Total time         |
|-------------|------------|--------------|--------------------|
| 30 servings | 15 minutes | 12 minutes   | 3 hours 27 minutes |

## Ingredients

### For the Dough:

200 g (1⅔ cups) wheat flour (type 405)

100 g (½ cup) sugar

1 pinch of salt

1 egg yolk (size M)

60 g (¼ cup) soft butter

60 g (¼ cup) cream cheese

1 tsp vanilla extract

### For the Filling:

3 tsp cinnamon powder

50 g (¼ cup) sugar

15 g (1 tbsp) melted butter

## Directions

### Prepare the Dough

- 1 Combine Dry Ingredients:** In a medium bowl, mix together the wheat flour, sugar, and a pinch of salt. These ingredients form the base of your cookie dough.
- 2 Add Wet Ingredients:** Add the egg yolk, soft butter, cream cheese, and vanilla extract to the flour mixture. The cream cheese and butter work together to create a soft, rich dough.

- 3 Knead the Dough:** Using your hands, knead the dough just until everything is well combined and forms a smooth, soft texture. Avoid over-kneading to prevent the dough from becoming tough.

#### **Roll Out the Dough**

- 4 Shape and Flatten:** Place the dough between two sheets of cling film, which prevents it from sticking to the rolling pin and makes handling easier.
- 5 Roll into a Rectangle:** Roll out the dough into a 20 x 30 cm (about 8 x 12 inches) rectangle. Aim for an even thickness to ensure consistent baking.

#### **Prepare the Cinnamon Sugar Filling**

- 6 Combine Cinnamon and Sugar:** In a small bowl, mix the cinnamon powder and sugar until well blended.
- 7 Spread Butter and Sprinkle:** Spread the melted butter evenly over the dough, then sprinkle the cinnamon-sugar mixture generously on top. The butter helps the cinnamon sugar stick to the dough and provides a caramelized effect when baked.
- 8 Seal the Edge:** Brush a bit of butter along one long edge of the dough. This will help seal the roll and keep it from unraveling during baking.

#### **Roll and Chill the Dough**

- 9 Roll Tightly:** Starting from the opposite long side, carefully roll the dough into a log. A tight roll helps create the classic spiral effect of cinnamon rolls.
- 10 Wrap and Chill:** Wrap the dough log in cling film and refrigerate for at least 3 hours. Chilling is crucial for maintaining the shape and preventing the cookies from spreading too much during baking.

#### **Slice and Bake**

- 11 Preheat the Oven:** Set your oven to 180°C (350°F) or 160°C (320°F) for fan ovens. Line a baking sheet with parchment paper to prevent sticking.
- 12 Slice the Cookies:** Remove the cling film and slice the dough log into 0.5 cm (about ¼ inch) thick slices. Each slice will have a visible cinnamon spiral.
- 13 Bake:** Arrange the slices on the prepared baking sheet and bake for approximately 12 minutes. The cookies are ready when they're slightly golden at the edges but still soft in the center.
- 14 Cool on a Rack:** Transfer the baked cookies to a cooling rack and allow them to cool completely.