

Cinnamon Roll Cookies

Course: **Cookies, Cookies with frosting**

Servings	Prep time	Cooking time	Total time
14 servings	30 minutes	12 minutes	42 minutes

Ingredients

For the Cookies:

115 g (1/2 cup) unsalted butter, softened

115 g (1/2 cup) margarine, softened

200 g (1 cup) granulated sugar

1 large egg

1 tsp vanilla extract

315 g (2 1/2 cups) all-purpose flour

1/2 tsp baking soda

1/2 tsp salt

For the Cinnamon Filling:

60 g (1/4 cup) butter, partially melted

70 g (1/3 cup) brown sugar

1 1/2 tsp ground cinnamon

2 tbsp all-purpose flour

For the Topping:

40 g (1/4 cup) white chocolate chips

Directions

- 1 Preheat Oven:** Preheat your oven to 175°C (350°F). Line two baking sheets with parchment paper or a silicone baking mat. This prevents the cookies from sticking and ensures they bake evenly.
- 2 Prepare Cinnamon Filling:** In a small bowl, mix together the butter, brown sugar, ground cinnamon, and flour until smooth. Spread this mixture onto one of the prepared baking sheets, aiming for an even thickness of about 6 mm. Place the baking sheet in the freezer until the cinnamon filling is firm. This allows the filling to be easily incorporated into the dough and helps it maintain its shape during baking.
- 3 Make the Cookie Dough:** In a large bowl, cream together the softened butter, margarine, and granulated sugar until light and fluffy. Add the egg and vanilla extract, mixing until well combined. Gradually add the flour, baking soda, and salt, mixing until a soft dough forms. The creaming process

incorporates air into the dough, contributing to a lighter texture. The egg and vanilla extract enhance flavor and texture.

- 4 Incorporate Cinnamon Filling:** Remove the cinnamon filling from the freezer and cut it into small squares. Gently fold these squares into the cookie dough. Avoid over-mixing; you want to maintain visible swirls and chunks of cinnamon filling. This creates the signature cinnamon roll effect in the cookies.
- 5 Shape and Bake:** Portion out the cookie dough into balls and place them onto the prepared baking sheets. Bake for 10-12 minutes, or until the cookies are golden around the edges. Allow the cookies to cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely. Baking until golden ensures a crispy edge while keeping the center soft.
- 6 Add White Chocolate Drizzle:** Melt the white chocolate chips in the microwave, stirring every 30 seconds until fully melted. Transfer the melted chocolate to a zip-top bag, snip off the corner, and drizzle the white chocolate over the cooled cookies. The white chocolate adds a creamy, sweet contrast to the spicy cinnamon filling.
- 7 Enjoy:** Your Cinnamon Roll Cookies are ready to be enjoyed! Perfect for a cozy afternoon treat or a special addition to any dessert table.