

Cinnamon Swirl Cookies

Course: Cookies, Cookies with frosting

| Servings | Prep time | Cooking time | Total time |
|------------|------------|--------------|------------|
| 8 servings | 25 minutes | 14 minutes | 39 minutes |

Ingredients

Cookie Base:

113g (½ cup or 1 stick) butter, softened

50g (¼ cup) granulated sugar

25g (2 tbsp) brown sugar

1 large egg

1 tsp vanilla extract

180g (1 ½ cups) all-purpose flour

16g (2 tbsp) corn starch

½ tsp baking powder

¼ tsp baking soda

⅛ tsp cinnamon

¼ tsp salt

Cinnamon Sugar Mixture:

45g (3 tbsp) butter, softened

25g (2 tbsp) granulated sugar

25g (2 tbsp) brown sugar

2 tsp cinnamon

15g (2 tbsp) all-purpose flour

Cream Cheese Frosting:

57g (2 oz) cream cheese, softened

30g (2 tbsp) butter, softened

½ tsp vanilla extract

40g (1/3 cup) powdered sugar

Directions

Make the Cookie Dough:

- 1 Preheat your oven** to 350°F (175°C) and line a baking sheet with parchment paper.
In a large bowl, **cream the softened butter**, granulated sugar, and brown sugar together until light and fluffy. This should take about 3-5 minutes.
- 2 Add the egg and vanilla extract**, mixing until well combined. In a separate bowl, whisk together the **flour, cornstarch, baking powder, baking soda, cinnamon, and salt**.
- 3 Gradually add the dry ingredients** to the butter mixture, mixing just until combined. Do not overmix, as this can make the cookies tough.
- 4 Scoop out the dough** into evenly-sized balls using a cookie scoop, and place them onto the prepared baking sheet.

Make the Cinnamon Sugar Mixture:

- 5 In a small bowl, mix together the softened butter, granulated sugar, brown sugar, cinnamon, and flour.**
- 6 Divide the mixture into small balls**, pressing one onto the top of each dough ball.
Gently press the mixture down into the cookie dough so that it sticks.

Chill and Bake:

- 7 Chill the dough balls** in the freezer for about 15 minutes. This helps the cookies retain their shape while baking.
- 8 After chilling, bake in the preheated oven** for 12-14 minutes, or until the edges are lightly golden. Be careful not to overbake, as you want the centers to remain soft.
- 9 Let the cookies cool** on the baking sheet for 10 minutes before transferring to a cooling rack to cool completely.

Make the Cream Cheese Frosting:

- 10 While the cookies are cooling, prepare the frosting** by beating together the **cream cheese, softened butter, powdered sugar, and vanilla extract** until smooth and creamy.
- 11 Spoon the frosting into a piping bag** (or a zip-top bag with a small corner snipped off) and pipe it in a swirl design on each cookie for a beautiful finish.