

# **Snickerdoodle Croissant Cookies**

Adapted from [Very Merry Cookies](#)

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## **Ingredients:**

- 1/2 cup unsalted butter, softened
- 6 ounces low fat cream cheese, softened
- 1/2 cup plus 2 Tablespoons packed light brown sugar
- 1 teaspoon pure vanilla extract
- 1/8 teaspoon salt
- 1 2/3 cup unbleached all purpose flour
- Fat free milk
- 1/2 cup finely chopped pecans
- 3/4 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- Powdered sugar (optional)

## **Directions:**

1. In the bowl of an electric mixer, with the paddle attachment, on medium high speed, cream together the cream cheese and butter for 30 seconds.
2. Add 1/2 cup brown sugar, the vanilla, and salt. Beat until combined, scraping down sides of bowl as necessary.
3. Add the flour and mix until combined, scraping down the sides of the bowl as necessary.
4. Divide dough into thirds. Flatten each dough portion into disks. Place between pieces of parchment paper and place in a large plastic zipper bag. Refrigerate for 1 hour or until easy to handle.
5. Preheat the oven to 350 degrees F.
6. In a small mixing bowl, combine the 2 Tablespoons brown sugar, the cinnamon, nutmeg and pecans.
7. On a lightly floured surface, roll out each disk of dough into 9 inches circles.
8. Lightly baste each dough circle with milk.
9. Evenly sprinkle the pecan mixture over each disk of dough, coming about 1/2 an inch to the edge.
10. Using a pizza cutter or sharp knife, slice each circle into 12 triangles.
11. Starting from the wide end, roll each triangle into a croissant shape.
12. Place shaped dough onto an ungreased cookie sheet about an inch apart.
13. Bake for 14 to 16 minutes or until lightly browned on the bottom of the cookies.
14. Cool on cookie sheet for 2 minutes then transfer to a cooling rack to cool completely.
15. Sift powdered sugar over the cookies immediately before serving (if desired).
16. Serve and enjoy!!

