

Cinnamon Brown Sugar Pinwheel Cookies

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Recipe from (originally Woman's Day) and Colleen Zaballos with instructions from Michelle Day

Here's what you need:

Cookie Dough:

2 cups flour
4 tsp. baking powder
1/2 tsp. salt
1/4 cup butter, unsalted, cold and cubed
2/3 cup milk, I use 1 % but whatever you have on hand will be fine.

Filling

1/2 cup brown sugar
1/2 cup pecans, finely chopped
1/2 tsp. cinnamon
2 Tbs. butter, unsalted, melted

In a medium bowl mix the flour, baking powder, and salt. Add the butter and mix until it resembles pea sized pieces or a clumpy sand. Add the milk and mix just until a dough forms. Set aside.

In a small bowl mix the filling ingredients and set aside.

On a piece of lightly floured parchment, roll out the dough into a piece about 10 x 12 or 11 x 12. Pour the filling on the dough, spreading the filling out to cover the whole area. Press it into the dough to help it stick.

Starting with one of the wide ends, roll up as tightly as you can. When completely rolled up. Roll up in plastic wrap and twist the ends under. Refrigerate for 1 hour.

Preheat oven to 325 degrees. Line a baking sheet with parchment.

Remove the cookie roll from the refrigerator and slice the cookies about 1/4 inch thick. Place on baking sheet and bake for 20-25 minutes, or until just starting to brown.

They will puff up during the baking process. Remove to a cooling rack and cool completely.