

Orange Pinwheel Cookies

Makes about 48 cookies

Ingredients:

- 1 ½ sticks butter, softened
- ¾ cup granulated sugar
- ¼ cup dark brown sugar
- 2 whole eggs
- ¼ teaspoon orange extract
- 2 ½ cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt

Orange filling

- 2 tablespoons butter, softened
- ¼ cup powdered sugar
- 1 egg white
- ¼ teaspoon orange extract
- ¼ cup flour
- food coloring (4 drops yellow, 2 drops red)

Directions:

1. In a mixer beat the butter and sugars for about 1 minute until fluffy. Add the eggs, one at a time, mixing in between. Add the extract. Add the flour, baking powder, and salt. Mix until blended completely. Wrap in plastic and chill dough for one hour.
2. Before you are ready to take the dough out of the refrigerator make the filling. In a small bowl using a whisk mix together all of the filling ingredients until smooth and completely blended, set aside.
3. Roll out the dough from the refrigerator into a rectangle about ¼" thick on a lightly floured surface. Spread the filling onto the rolled out dough. Starting with the long side facing you gently roll the dough up. Cut the log into two pieces and wrap in plastic wrap. Refrigerate for one hour or more. *The longer the refrigerate the dough the easier it will be to cut.*
4. Preheat oven to 350F. Remove one log from the refrigerator and cut into ¼" thick slices. *You should cut about 24 cookies out of each smaller log.* Place the dough on a cookie sheet, they will spread a little, and bake for 10-11 minutes or until light golden brown. Cool on a wire rack.

Printed from Searching for Dessert