

# Cinnamon Roll Cookies

If you love Aunt Alisa's cinnamon rolls, but don't have the time to wait for the dough to rise, try these. As you know, her daughter (Michaela), loves trying new cookie recipes, and we're going to make sure she keeps making these. They are a mix of snickerdoodle cookies and, of course, cinnamon rolls. To top them off, Michaela thinned out our cream cheese icing with milk and drizzled it over the top.

## Ingredients

### Filling

- 6 tablespoons butter
- $\frac{3}{4}$  cup brown sugar
- 1  $\frac{1}{2}$  tablespoons cinnamon

### Dough

- 1 cup butter
- 1  $\frac{2}{3}$  cup sugar
- 2 eggs
- 2 teaspoons vanilla
- 3  $\frac{1}{2}$  cups flour
- 1 teaspoon baking soda
- $\frac{3}{4}$  teaspoon salt
- 1  $\frac{1}{2}$  teaspoons cream of tartar

### Mixing & Rolling

- $\frac{1}{3}$  cup sugar
- 1  $\frac{1}{2}$  tablespoons cinnamon



## Instructions

### Filling

- ❖ Cream your butter and brown sugar, then add cinnamon.
- ❖ Use the filling to make marble-sized balls and place on a lined cookie sheet.
- ❖ Put cookie sheet in the freezer for 20 minutes or until firm.

### Dough

- ❖ Preheat your oven to 350 degrees Fahrenheit.
- ❖ Cream your butter and sugar until lightly fluffy.
- ❖ Add and beat well your eggs and vanilla until fully incorporated.
- ❖ Mix your dry ingredients together, then add to your wet ingredients. Make sure not to overmix.
- ❖ Once your filling balls are firm, you can carefully hand stir them into your dough.

### Mixing & Rolling

- ❖ Mix your cinnamon and sugar in a bowl.
- ❖ Begin scooping out dough (with filling) and forming 2-inch dough balls.
- ❖ Roll each prepared cookie in cinnamon and sugar mixture until evenly coated and place onto lined cookie sheet. (Make sure to allow plenty of room – about 2 inches – between each cookie.)
- ❖ Bake at 350 degrees Fahrenheit for about 11 minutes.
- ❖ Once cooled, don't forget to drizzle your thinned cream cheese icing.