



## Cinnamon Roll Cookies

### Cinnamon Mixture

- 4 tablespoons granulated sugar
- 1 tablespoon ground cinnamon

### Cookie Dough

- 1 Butter Flavor CRISCO® Stick or 1 cup Butter Flavor CRISCO® all-vegetable shortening
- 1 cup firmly packed light brown sugar
- 2 large eggs
- 1 teaspoon vanilla
- 3 cups all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1 teaspoon ground cinnamon

1. For cinnamon mixture, combine granulated sugar and 1 tablespoon cinnamon in small bowl; mix well. Set aside.

2. For cookie dough, combine 1 cup shortening and brown sugar in large bowl. Beat at medium speed with electric mixer until well blended. Beat in eggs and vanilla until well blended.

3. Combine flour, baking powder, salt and 1 teaspoon cinnamon in small bowl. Add to creamed mixture; mix well.

4. Turn dough onto sheet of waxed paper. Spread dough into 9×6-inch rectangle using rubber spatula. Sprinkle with 4 tablespoons cinnamon mixture to within 1 inch of edges. Roll up jelly-roll style into log. Dust log with remaining cinnamon mixture. Wrap tightly in plastic wrap; refrigerate 4 hours or overnight.

5. Heat oven to 375°F. Spray cookie sheets with CRISCO® No-Stick Cooking Spray.

6. Slice dough ¼ inch thick. Place on prepared cookie sheets. Bake at 350°F for 8 minutes or until lightly browned on top. Cool on cookie sheets 4 minutes; transfer to cooling racks.

*Makes about 5 dozen cookies*

**Kitchen Hint:** Be careful when working with this dough. It is a stiff dough and can crack easily when rolling. Roll the dough slowly and smooth any cracks with your finger as you go.



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