

Zimtschnecken

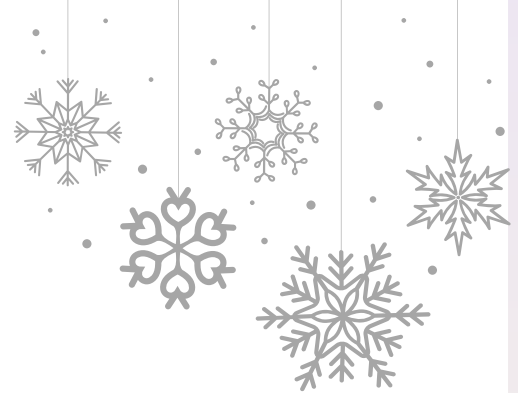
Makes 36 cookies

Ingredients:

2 cups (250g) All Purpose Flour
1 tsp baking powder
3/4 cup (75g) sugar
1 tsp vanilla extract
1 pinch salt
1 egg
8 1/2 Tbsp (125g) soft unsalted butter

To fill:

3/8 cup (75g) brown sugar
1 tsp cinnamon
1 tbsp water



Instructions:

1. In a large mixing bowl mix flour, baking powder, sugar, Vanilla, salt, egg, and butter until an even dough forms.
2. Roll the dough out into an 8.5"x 11" large dough.
3. Mix cinnamon, brown, sugar, and water until paste forms. Spread the cinnamon filling evenly over the entire surface.
4. Preheat your oven to 350°F (180°C).
5. Roll the dough into a roll. Wrap in plastic and rest in the fridge for 1 hour.
6. Slice into 1/4" thick slices and bake on a parchment-covered cookie sheet.
7. Bake for 15 minutes until the edges are lightly browned
8. Let the cookies cool completely before storing them in an airtight container for up to 2 months.

