

Pinwheel Cookies

Ingredients:

- 3 cups flour
- 1 1/2 tsp. baking powder
- 1/2 tsp. salt
- 1 cup granulated sugar
- 1 cup butter
- 2 eggs
- 1 tsp. vanilla extract
- Blue food coloring
- 1 cup blue sprinkles (optional)

Directions:

1. Mix flour, baking powder, and salt together in a bowl, set aside
2. Cream sugar and butter until fluffy, about 5 minutes
3. Add eggs and vanilla to sugar/butter mix
4. Add dry ingredients to wet and mix well
5. Separate dough in half, color one half blue with food coloring
6. Roll each dough half between 2 sheets of parchment paper until 1/4 inch thick
7. Put rolled dough (still between parchment paper) on cookie sheet and refrigerate for 10 minutes or longer
8. Once chilled, remove from fridge, take top layer of parchment off both dough halves, lightly wet top of each with water
9. Place one dough on top of the other so that dough is touching.
10. Remove top layer of parchment
11. Using paring knife, trim edges of dough to make straight edges and each dough the same size
12. Start rolling dough, using bottom parchment paper to pull it tight. If the dough tears pinch it together
13. Optional step: pour sprinkles of your choosing on platter and roll log in sprinkles, pressing them in
14. Place dough in fridge for 15+ minutes
15. Once chilled, remove dough from fridge, slice into 1/4 inch slices and place on parchment lined cookie sheets
16. Bake at 325F for 10-15 minutes

