

## **Cinnamon Pinwheel Cookies**

3 cups (375 grams) all-purpose flour, plus additional flour to sprinkle on mat

½ teaspoon salt

¼ teaspoon baking powder

1 cup (227 grams) cold butter or margarine cut into cubes - if in food processor. If in mixer, use slightly softened

5 tablespoons ice water

### **Filling**

1 1/2 cups (375 grams) light brown sugar/Demerara sugar

2 tablespoons all-purpose flour

2 tablespoons ground cinnamon

Oil spray or oil to brush dough

### **Directions:**

Place flour, baking powder and salt in food processor (or mixer or by hand). Put cubes of butter/marg in processor and pulse briefly just till largish crumbs form. Dribble water in while pulsing mixture and stop as soon as a ball of dough forms. Place dough wrapped in fridge for 30 minutes.

Mix together sugar, flour and cinnamon and set aside. Preheat oven to 350 F/180C.

After 30 minutes, remove dough and divide in half. Roll half of dough into rectangle and oil spray or lightly brush dough with oil to edges. Sprinkle half the cinnamon sugar on the dough. Roll from long edge tightly into a "jelly roll" shape and make halfway cuts evenly in dough. Place a piece of parchment paper on a baking sheet and slice through dough and put pinwheels evenly spaced apart on sheet. Do the same with the other half of the dough. Bake for 10 -12 minutes or till bottoms are lightly browned. Cool on wire racks. Do not touch cookies till cooled since they can break easily till they have cooled down. These store well and freeze amazingly well.