

SUGAR, SPICE, AND EVERYTHING NICE!



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Name: Brianne Lipford

Recipe Name: Cinnamon Roll Sugar Cookies

Recipe Ingredients:

Dough Ingredients:

- 3/4 cup butter softened
- 3/4 cup granulated sugar
- 1/2 cup powdered sugar
- 2 large eggs
- 1/2 teaspoon vanilla
- 3 cups flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt

Filling:

- 4 tablespoons butter softened
- 1/2 cup brown sugar
- 1 teaspoon cinnamon

Glaze:

- 2 tablespoons cream cheese, softened
- 2 tablespoons butter softened
- 1 cup powdered sugar
- 1/2 teaspoon vanilla
- 1-2 tablespoons milk

Recipe Instructions:

1. For the cookies, mix together the butter, granulated sugar, and powdered sugar fluffy. Then add eggs and vanilla and mix well. Add one cup of flour, baking powder and salt and mix. Add the rest of the flour and mix just until all the flour is incorporated and the dough is smooth. Press the dough into a thick disk, wrap in plastic wrap, and chill for at least 1 hour.

2. For the filling, combine the brown sugar and cinnamon in a small bowl. Roll the dough out to be about 1/4-inch thick. Spread 2 tablespoons of butter on top of the dough. Sprinkle with cinnamon sugar mixture and press the sugar mixture into the surface of the dough. Roll the dough into a tight log.

3. Using a sharp knife and cut the dough into 1-inch thick pieces. Place the cookies on lightly greased baking sheets. Repeat method until all dough is used up.

4. Preheat oven to 350 degrees. Bake the cookies for 9-11 minutes until light pale color and slightly firm. Let the cookies cool for 1-2 minutes.

5. For the glaze, mix together the butter, cream cheese and powdered sugar until thick and smooth. Add the vanilla and milk. Continue adding small amounts of milk, until the glaze is thick but pourable. Drizzle glaze over cooled cookies.