



CINNAMON ROLL COOKIES

INGREDIENTS

3/4 cup Butter
1 cup Sugar
1/2 tsp Vanilla
3 cup Flour
1 tsp Baking Soda
3/4 cup Buttermilk

Filling

2 Tbl Butter
1/2 cup Brown Sugar
1-2 Tbl Cinnamon

Glaze

2 cup Powdered Sugar
1/2 tsp Vanilla
2-4 Tbl Milk

INSTRUCTIONS

1. Cream butter and sugar. Mix in vanilla.
2. Add baking soda to buttermilk and stir. Add one cup of flour to the butter and sugar mixture, mix until combined. Pour in the buttermilk/baking soda and mix until combined. Finish by adding the remaining 2 cups of flour. Mix until just combined. *Put dough into refrigerator for at least one hour.
3. Preheat oven to 350°.
4. Generously flour counter. Turn out the dough onto flour and shape into approximately 12" x 8" rectangle. Spread butter evenly over the dough, then sprinkle with brown sugar and cinnamon.
5. Gently roll the dough from the long side, slowly nudging up and as tightly as possible. *Put in refrigerator for about 15 minutes.
6. Slice dough into 1" slices. Place sliced cookies onto cookie sheet, at least 2 1/2" apart as they will spread when baking. Bake for 18-20 minutes until lightly browned.
7. Mix glaze ingredients together and glaze cooled cookies. Let glaze set and enjoy!