

Chocolate Pinwheel Cookies

READY IN



45 min.

SERVINGS



48

CALORIES



46 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 1 egg yolk
- ☐ 1.5 cups flour all-purpose sifted
- ☐ 2 tablespoons milk hot
- ☐ 0.5 teaspoon salt
- ☐ 0.5 cup shortening
- ☐ 1 ounce chocolate unsweetened melted
- ☐ 2 teaspoons vanilla extract
- ☐ 0.5 cup sugar white

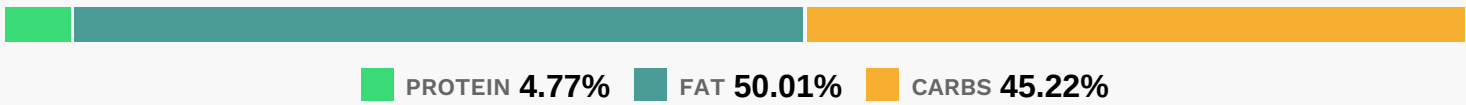
Equipment

- ☐ baking sheet
- ☐ oven

Directions

- ☐ Thoroughly cream shortening and sugar and vanilla; blend in egg yolk and 1 tablespoon milk. Sift together flour, baking powder, and salt; stir into creamed mixture.
- ☐ Divide dough in half; to one part, add chocolate and 1 tablespoon milk; mix. Chill both doughs 1 1/2 hours.
- ☐ On waxed paper, roll each half of dough into 10x12 inch rectangle.
- ☐ Brush chocolate layer with hot milk; place plain layer atop so its far edge extends beyond chocolate edge.
- ☐ Roll as for jelly roll.
- ☐ Wrap roll in waxed paper. Chill thoroughly.
- ☐ Slice thin.
- ☐ Bake on greased cookie sheet in moderate oven 375 degrees F (190 degrees C) 8 to 10 minutes. Makes 4 to 6 dozen cookies.

Nutrition Facts



Properties

Glycemic Index:5.73, Glycemic Load:3.63, Inflammation Score:-1, Nutrition Score:0.94739130139351%

Flavonoids

Catechin: 0.38mg, Catechin: 0.38mg, Catechin: 0.38mg, Catechin: 0.38mg Epicatechin: 0.84mg, Epicatechin: 0.84mg, Epicatechin: 0.84mg, Epicatechin: 0.84mg

Nutrients (% of daily need)

Calories: 46.16kcal (2.31%), Fat: 2.61g (4.01%), Saturated Fat: 0.78g (4.87%), Carbohydrates: 5.31g (1.77%), Net Carbohydrates: 5.1g (1.86%), Sugar: 2.15g (2.39%), Cholesterol: 4.13mg (1.37%), Sodium: 29.4mg (1.28%), Alcohol: 0.06g (100%), Alcohol %: 0.73% (100%), Protein: 0.56g (1.12%), Manganese: 0.05mg (2.6%), Selenium: 1.61µg (2.3%),

Vitamin B1: 0.03mg (2.2%), Folate: 7.86µg (1.97%), Iron: 0.3mg (1.68%), Vitamin B2: 0.02mg (1.37%), Copper:
0.03mg (1.27%), Vitamin B3: 0.24mg (1.2%), Vitamin K: 1.21µg (1.15%)