



Cinnamon Swirl Cookies

READY IN



70 min.

SERVINGS



30

CALORIES



111 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter softened
- ☐ 1 eggs slightly beaten
- ☐ 0.5 teaspoon ground cinnamon
- ☐ 1 tablespoon ground cinnamon
- ☐ 2 tablespoons milk
- ☐ 1 cup powdered sugar
- ☐ 1 pouch sugar cookie mix (1 lb 1.5 oz)
- ☐ 0.3 teaspoon vanilla

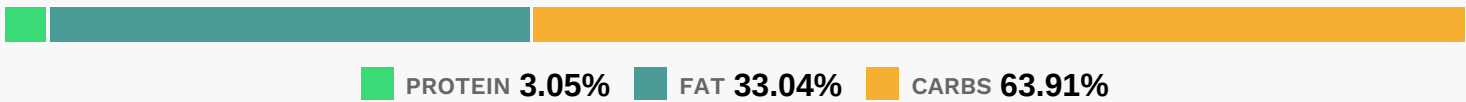
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack

Directions

- ☐ Heat oven to 375F. In large bowl, mix cookie mix and 1/2 teaspoon cinnamon. Stir in butter and egg until soft dough forms.
- ☐ On piece of waxed paper, shape 1 tablespoon cinnamon into a line about 5 inches long. Using floured fingers, shape 1 tablespoon of dough into a rope 5 inches long. Press one side of dough rope into cinnamon.
- ☐ On ungreased cookie sheet, coil dough rope tightly, cinnamon side facing center, into cinnamon-roll shape. Press end of rope into roll to seal. Repeat with remaining dough.
- ☐ Place cookies 2 inches apart on cookie sheets.
- ☐ Bake 7 to 10 minutes or until edges are light golden brown. Cool 1 minute; remove from cookie sheets to cooling rack. Cool completely, about 15 minutes.
- ☐ In small bowl, mix glaze ingredients until smooth.
- ☐ Drizzle over cookies.

Nutrition Facts



Properties

Glycemic Index:1.6, Glycemic Load:0.02, Inflammation Score:-1, Nutrition Score:0.62826087957491%

Nutrients (% of daily need)

Calories: 111.26kcal (5.56%), Fat: 4.11g (6.33%), Saturated Fat: 0.7g (4.36%), Carbohydrates: 17.9g (5.97%), Net Carbohydrates: 17.74g (6.45%), Sugar: 11.65g (12.94%), Cholesterol: 5.58mg (1.86%), Sodium: 85.49mg (3.72%), Alcohol: 0.01g (100%), Alcohol %: 0.05% (100%), Protein: 0.85g (1.71%), Vitamin A: 145.75IU (2.92%), Manganese: 0.05mg (2.65%)