



## Ginger-Lemon Pinwheel Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



40

CALORIES



66 kcal

DESSERT

### Ingredients

- ☐ 0.3 cup t brown sugar dark packed
- ☐ 1 large egg whites
- ☐ 1 large egg yolk
- ☐ 1.3 cups flour all-purpose
- ☐ 0.7 cup granulated sugar
- ☐ 1 Dash ground allspice
- ☐ 0.8 teaspoon ground cinnamon
- ☐ 0.8 teaspoon ground ginger

- ☐ 0.1 teaspoon nutmeg
- ☐ 2 teaspoons lemon zest   grated
- ☐ 0.3 cup blackstrap molasses
- ☐ 0.3 teaspoon salt
- ☐ 0.3 cup butter   unsalted softened
- ☐ 5 tablespoons butter   unsalted softened
- ☐ 0.8 teaspoon vanilla extract

## Equipment

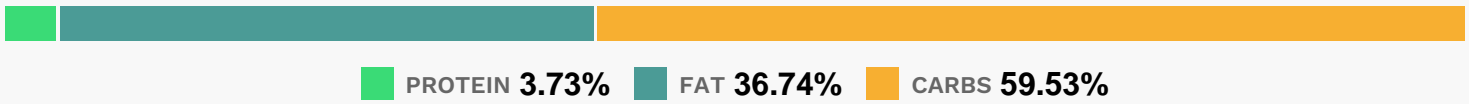
- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ blender
- ☐ plastic wrap
- ☐ measuring cup

## Directions

- ☐ To prepare ginger dough, place 1/4 cup butter and brown sugar in a medium bowl; beat with a mixer at medium speed until well combined (about 3 minutes).
- ☐ Add molasses and egg yolk; beat until well blended. Weigh or lightly spoon 6 ounces (about 1 1/3 cups) flour into dry measuring cups; level with a knife.
- ☐ Combine 6 ounces flour, ginger, and next 4 ingredients (through allspice); stir with a whisk.
- ☐ Add flour mixture to butter mixture; beat at low speed just until combined. Wrap dough in plastic wrap; chill 30 minutes.
- ☐ To prepare lemon dough, place 5 tablespoons butter and granulated sugar in a medium bowl; beat with a mixer at medium speed until blended (about 3 minutes).

- ☐ Add egg white; beat until blended. Beat in rind and vanilla. Weigh or lightly spoon 6 ounces (about 1 1/3 cups) flour into dry measuring cups; level with a knife.
- ☐ Combine 6 ounces flour and 1/4 teaspoon salt.
- ☐ Add flour mixture to butter mixture; beat at low speed just until combined. Wrap dough in plastic wrap; chill 30 minutes.
- ☐ Unwrap ginger dough.
- ☐ Roll ginger dough between sheets of plastic wrap into a 13 x 8 1/2inch rectangle (3/16 inch thick); chill 10 minutes. Unwrap lemon dough.
- ☐ Roll lemon dough between sheets of plastic wrap into a 13 x 9inch rectangle (3/16 inch thick); chill 10 minutes. Carefully stack ginger dough on top of lemon dough, leaving a 1/2-inch border along one long edge. Starting with the long side without a border, roll up dough, jelly-roll fashion. Seal edges (do not seal ends of roll). Cover with plastic wrap; freeze 30 minutes.
- ☐ Preheat oven to 35
- ☐ Unwrap dough.
- ☐ Cut with a sharp knife into 40 slices (about 1/4 inch thick). Reshape rounds, if necessary. Arrange slices 1 inch apart on baking sheets lined with parchment paper.
- ☐ Bake, 1 batch at a time, at 350 for 8 to 9 minutes or until set and lightly browned. Cool on wire racks.

## Nutrition Facts



## Properties

Glycemic Index:6.98, Glycemic Load:5.33, Inflammation Score:-1, Nutrition Score:1.2247826029425%

## Nutrients (% of daily need)

Calories: 66.24kcal (3.31%), Fat: 2.75g (4.23%), Saturated Fat: 1.68g (10.49%), Carbohydrates: 10.02g (3.34%), Net Carbohydrates: 9.86g (3.58%), Sugar: 6.72g (7.46%), Cholesterol: 11.4mg (3.8%), Sodium: 17.93mg (0.78%), Alcohol: 0.03g (100%), Alcohol %: 0.2% (100%), Protein: 0.63g (1.25%), Manganese: 0.08mg (4.17%), Selenium: 2.29µg (3.27%), Vitamin B1: 0.03mg (2.31%), Folate: 8.43µg (2.11%), Iron: 0.34mg (1.86%), Vitamin A: 85.76IU (1.72%), Vitamin B2: 0.03mg (1.67%), Magnesium: 6.56mg (1.64%), Vitamin B3: 0.28mg (1.38%), Potassium: 41.76mg (1.19%)