



## Peppermint Pinwheel Cookies

 Vegetarian

READY IN



35 min.

SERVINGS



1

CALORIES



2457 kcal

DESSERT

### Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup butter softened
- ☐ 1 large eggs
- ☐ 1.8 cups flour all-purpose
- ☐ 0.8 teaspoon food coloring red
- ☐ 0.3 teaspoon salt
- ☐ 1 cup sugar
- ☐ 0.5 teaspoon vanilla extract

## Equipment

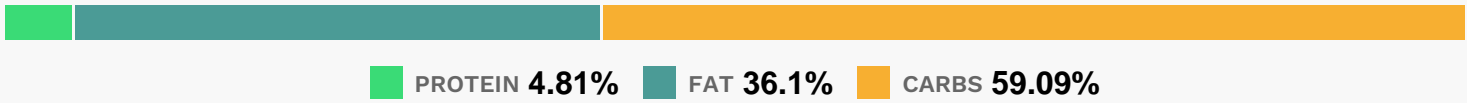
- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ plastic wrap
- ☐ stand mixer

## Directions

- ☐ Beat butter at medium speed with a heavy-duty electric stand mixer until creamy; gradually add sugar, beating until light and fluffy.
- ☐ Add egg and vanilla, beating until blended, scraping bowl as needed.
- ☐ Combine flour, baking soda, and salt; gradually add flour mixture to butter mixture, beating at low speed until blended.
- ☐ Divide dough into 2 equal portions.
- ☐ Roll 1 portion of dough into a 12- x 8-inch rectangle on a piece of lightly floured plastic wrap.
- ☐ Knead food coloring paste into remaining portion of dough while wearing rubber gloves.
- ☐ Roll tinted dough into a rectangle as directed in Step Invert untinted dough onto tinted dough; peel off plastic wrap.
- ☐ Cut dough in half lengthwise, forming 2 (12- x 4-inch) rectangles.
- ☐ Roll up each rectangle, jelly-roll fashion, starting at 1 long side, using bottom piece of plastic wrap as a guide. Wrap in plastic wrap, and freeze 4 hours or up to 1 month.
- ☐ Preheat oven to 35
- ☐ Cut ends off each dough log, and discard.
- ☐ Cut dough into 1/4-inch-thick pieces, and place on parchment paper-lined baking sheets.
- ☐ Bake at 350 for 6 to 7 minutes or until puffed and set; cool cookies on baking sheets 5 minutes.
- ☐ Remove to wire racks, and cool completely (about 30 minutes).

Place Peppermint Frosting in a heavy-duty zip-top plastic freezer bag. Snip 1 corner of bag to make a small hole. Pipe about 2 tsp. frosting onto half of cookies; top with remaining cookies, gently pressing to form a sandwich.

# Nutrition Facts



## Properties

Glycemic Index:195.09, Glycemic Load:260.42, Inflammation Score:-10, Nutrition Score:36.892174140267%

## Nutrients (% of daily need)

Calories: 2457.3kcal (122.87%), Fat: 99.59g (153.21%), Saturated Fat: 60.24g (376.52%), Carbohydrates: 366.81g (122.27%), Net Carbohydrates: 360.9g (131.24%), Sugar: 200.7g (223%), Cholesterol: 430.02mg (143.34%), Sodium: 1935.93mg (84.17%), Alcohol: 0.69g (100%), Alcohol %: 0.15% (100%), Protein: 29.86g (59.73%), Selenium: 91.85µg (131.21%), Vitamin B1: 1.74mg (116.21%), Folate: 427.22µg (106.8%), Vitamin B2: 1.39mg (81.62%), Manganese: 1.52mg (76%), Vitamin B3: 13.01mg (65.04%), Vitamin A: 3106.36IU (62.13%), Iron: 11.16mg (61.97%), Phosphorus: 362.61mg (36.26%), Fiber: 5.91g (23.63%), Vitamin E: 3.29mg (21.93%), Vitamin B5: 1.85mg (18.5%), Copper: 0.37mg (18.34%), Zinc: 2.3mg (15.35%), Magnesium: 56.65mg (14.16%), Vitamin B12: 0.64µg (10.63%), Potassium: 337.38mg (9.64%), Vitamin B6: 0.19mg (9.26%), Calcium: 90.63mg (9.06%), Vitamin K: 8.75µg (8.33%), Vitamin D: 1µg (6.67%)