

Cinnamon Roll Style Shortbread Cookies

Ingrédients

- 70g of sugar
- 125g of softened butter
- 250g of flour
- 1 large tablespoon of cinnamon
- 85g of brown sugar

Préparation

1. At Christmas, there are yule logs, of course, but not only!
2. There are also cookies, in all shapes and often well-flavored, like here with these rolled cookies in the style of cinnamon rolls: a simple and buttery cookie dough and a filling like in a cinnamon roll for a melt-in-your-mouth cookie, to enjoy with tea or hot chocolate
Ingredients: I used cinnamon from Koro: code ILETAITUNGATEAU for 5% off the entire site (non-affiliated).
3. Equipment: I used the adjustable rolling pin (perfect for achieving a perfectly even dough thickness) from Guy Demarle: referral code FLAVIE10 to enter at registration for 10 off (affiliated).
4. Preparation time: 20 minutes + 1h30 resting + 20 minutes baking
For about thirty cookies: Ingredients: For the dough: 1 egg of sugar of softened butter of flour For the filling: of softened butter arge tablespoon of cinnamon of brown sugar
Recipe: Mix the softened butter with the sugar.
5. Add the egg, then the flour and form a ball.
6. Roll out the dough between two sheets of parchment paper, to a thickness of 2 to 3mm.
7. Let the dough rest in the refrigerator for about 1 hour.
8. Then, prepare the filling: mix the softened butter with the sugar and cinnamon.
9. Spread the filling over the cookie dough, then roll it up to form a log.
10. Place it back in the fridge for at least 1h30, then cut out cookies (they should be at least 0.
11. 8cm thick, otherwise they will open during baking).
12. Place them on a baking sheet lined with parchment paper.
13. Bake in the preheated oven at 165°C for 15 to 20 minutes, then let cool before enjoying!