

CINNAMON ROLL SUGAR COOKIES

Sugar Cookies:

2 c. butter
3 c. sugar
6 eggs
2 tsp. salt
2 Tbsp. vanilla
6 c. gluten-free all-purpose flour

Cinnamon Sugar Cookie:

1/3 sugar cookie dough
4 Tbsp. cinnamon

Cream together butter and sugar, mixing at high speed for 2-3 minutes.

Add eggs, vanilla, and salt. Mix on low speed until combined. Slowly increase speed to high, and beat 3-5 minutes, until light and fluffy. Stir in flour, just to combine.

Scoop 2/3 of dough onto a parchment-lined baking sheet. Press dough to fill the pan, and chill 10-15 minutes in the refrigerator. Knead cinnamon into remaining cookie dough, until it's uniformly incorporated. Carefully press this dough into a thin layer on top of the vanilla cookie dough, making sure to cover all the way to the edges of the pan. Carefully roll dough into a long tube, using the parchment paper to help you control the dough if necessary. Return to the fridge to chill for 4-6 hours, or overnight.

Slice cookies approximately ¼ inch thick, and place on parchment-lined baking sheet, approximately 2 inches apart. Bake in an oven preheated to 400 degrees Fahrenheit for 8-10 minutes, until the bottoms of the cookies are slightly browned. Cool for 1-2 minutes on the baking sheet, then transfer to a wire rack to cool completely.

Serve as-is or frost with your favorite vanilla or cream cheese frosting.

Makes about 5 dozen cookies.

*Optional: Bake a few cookies & freeze the extra cookie dough. Prepare and slice cookies as directed. Place cookie slices on parchment-lined baking sheet (no space necessary) and freeze for 2-4 hours. Transfer cookie dough to a large freezer bag and return to your freezer. You can bake straight from frozen at 350 degrees Fahrenheit for 12-14 minutes. Freshly-baked cookies anytime you want!

This recipe pairs well with [KWAME CRASHES THE UNDERWORLD](#) by Craig Kofi Farmer.

