

Taste of Home



Semisweet Chocolate Pinwheel Cookies

TOTAL TIME: Prep: 20 min. + chilling Bake: 10 min./batch + cooling

YIELD: about 3-1/2 dozen.

Chocolate and vanilla provide a delightful contrast in their flavor and appearance. —Nancy Arevalo, Brookfield, Wisconsin

Ingredients

3/4 cup butter, softened

3/4 cup sugar

1 large egg yolk, room temperature

1/2 teaspoon vanilla extract

1-3/4 cups all-purpose flour

1-1/2 teaspoons baking powder

1/2 teaspoon salt

1 ounce semisweet chocolate, melted

3 tablespoons 2% milk, warmed

Directions

1. Cream butter and sugar until light and fluffy, 5-7 minutes. Beat in egg yolk and vanilla. In another bowl, whisk flour, baking powder and salt; gradually beat into creamed mixture. Divide dough in half. Add melted chocolate to 1 portion; mix well. Cover and refrigerate both portions until chilled.

2. Divide each portion of dough into fourths; shape each into a 5-in. log. Flatten into triangular-shaped logs. Brush long sides with milk. Assemble 1 large roll by alternating 2 chocolate and 2 plain logs. Repeat. Wrap and refrigerate until firm, about 4 hours.
3. Preheat oven to 375°. Unwrap each roll; cut into 1/4-in. slices. Place 2 in. apart on lightly greased baking sheets. Bake until set, 8-10 minutes. Remove from pans to wire racks.

Nutrition Facts

1 cookie: 68 calories, 4g fat (2g saturated fat), 13mg cholesterol, 72mg sodium, 8g carbohydrate (4g sugars, 0 fiber), 1g protein.

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