THE J.M. SMUCKER Co

Spiral Cookies

Prep Time	Cook Time	Serves	Difficulty
30 mins	16 mins	45	N/A

Ingredients

- 1 cup (250 mL) butter, softened
- 3/4 cup (175 mL) sugar
- 1 tsp (5 mL) vanilla extract
- 1/4 tsp (1 mL) salt
- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

  Robin Hood® Original All Purpose Flour

- 3 tbsp (45 mL) cocoa powder
- 1 egg beaten with 1 tsp (5 mL) water

Directions

Step 1:

Beat butter and sugar, in a large bowl, using an electric mixer, until well blended and light in colour, 1 to 2 minutes. Beat in vanilla and salt. Add flour and mix on low speed until crumbly.

Step 2:

Turn dough out onto a lightly floured surface and knead until dough holds together.

Kneading dough is a great activity for kids. Have them count how many times they can knead in one minute.

Step 3:

Divide dough in half. Return half of dough to separate large bowl and knead in cocoa.

Step 4:

Spiral Cookie: Divide chocolate and vanilla dough in half. On a well-floured surface, roll each piece into a 6” x 8” (15 cm x 20 cm) rectangle. Place 1 rectangle of chocolate dough on a piece of parchment paper and lightly brush with egg wash. With a spatula, carefully lift vanilla dough and place on top of chocolate dough, making sure the edges are even. Trim to make it even if necessary, seal the edges and lightly brush again with egg wash.

Do your kids know why you need to brush the dough with egg wash? Have them brush it on and show them how it helps make the chocolate and vanilla dough stick together.

Step 5:

Using parchment paper, roll cookie dough from the long way, jelly roll style, into a tight cylinder. Wrap dough in plastic wrap and refrigerate, 30 minutes. Repeat with remaining dough.

For a dash of colour and fun, your kids can roll cookies in sprinkles or coloured sugars before baking.

Step 6:

Preheat oven to 325°F (160°C). Line baking sheets with parchment paper. Cut rolls into 1/4” (0.6 cm) slices.

Step 7:

Bake in preheated oven for 14 to 16 minutes or until lightly golden. Transfer cookies to a wire rack to cool completely.

Images