THE J.M. SMUCKER Co

Pinwheel Lollipops

Prep Time	Cook Time	Serves	Difficulty
30 mins	15 mins	36	N/A

Ingredients

- 2 cups (500 mL) **Robin HoodD®** All Purpose Flour

  Robin Hood® Original All Purpose Flour

- 1 cup (250 mL) corn starch
- 1 cup (250 mL) icing sugar, sifted
- 1 1/2 cups (375 mL) butter, softened
- 1/4 cup (50 mL) cocoa powder, sifted
- wooden sticks

Directions

Step 1:

COMBINE flour, corn starch and icing sugar in large bowl. Blend in butter with a wooden spoon then knead dough with hands until a soft, smooth dough forms. Divide dough in half. Work cocoa into half. Wrap and chill both doughs for 2 hours (or freeze for 40 minutes). On sheet of waxed paper, with floured rolling pin, roll chocolate dough into a 10" x 8" (25 cm x 20 cm) rectangle.

Step 2:

On another sheet of waxed paper, roll plain dough to same size rectangle. Place the chocolate dough on top of the plain dough, removing paper. Starting at 10" (25 cm) side, roll dough up tightly, jelly-roll fashion. Wrap in plastic wrap and chill 2 hours or overnight until dough is firm enough to slice.

Step 3:

TO BAKE: PREHEAT oven to 350ºF (180ºC). Slice roll into 1/4" (6 mm) thick slices. Place on ungreased baking sheets. For lollipops, insert wooden stick into cookie.

Step 4:

BAKE in centre of 350ºF (180ºC) oven for 12-15 minutes, or until edges are just starting to brown. Cool 10 minutes on sheets then remove and cool completely on rack.

If refrigerated dough is too hard to slice, let stand at room temperature for about 15 minutes.

For colourful pinwheels, omit cocoa. Colour each half of dough with food colouring, and use 2 different colours for each pinwheel.

Images

