

Baker #16 - Breanna Hott

Christmas Morning Cookies

Story:

A play on our traditional cinnamon rolls for Christmas morning. Here is our Christmas Morning Cookie recipe. We love our cinnamon rolls before presents. It's nice to let them rise overnight and have them freshly baked early in the morning with a cup of coffee and your stocking. Or for the kids just a stocking. haha Smells bring back memories and I hope this smell reminds us of exciting moments for years to come.

Recipe:

Ingredients

Filling

1/4 cup butter, melted
1/3 cup dark brown sugar
1 1/2 teaspoons ground cinnamon

Cookie Dough

3/4 cup butter, room temperature
3/4 cup granulated sugar
1 large egg
2 teaspoons vanilla
3 tablespoons heavy cream
1 teaspoon baking powder
1/2 teaspoon kosher salt
2 1/4 cups flour

Icing

1 cup powdered sugar
2 tablespoons butter, melted
1-2 tablespoons milk

Instructions

1. For the filling, in a medium bowl combine the butter, brown sugar, and cinnamon. Set aside.
2. In the bowl of your stand mixer fitted with the paddle attachment combine the butter and the granulated sugar, mix completely.
3. Add the egg, vanilla, cream, baking powder, and salt. Mix completely.

4. Turn the mixer to low and add in the flour, mixing until just combined.
5. On a lightly floured piece of wax or parchment paper, press the dough out into a 15×10 rectangle.
6. Spread the filling mixture on top of the dough, leaving about an inch at the edges.
7. Roll the dough up tightly from the long edge.
8. Cut the dough into 10 equal slices. Roll each slice into a ball and place on a lightly floured plate or baking sheet. Place into the freezer for 20 minutes.
9. Preheat the oven to 350°F. Line a large baking sheet with parchment paper.
10. Place 1/2 of the dough balls onto the prepared pan, leaving space for them to spread.
11. Place the remaining dough in the refrigerator while the first batch bakes.
12. Bake for 15-17 minutes, until the edges are lightly golden.
13. Allow the cookies to cool.
14. For the icing, in a medium bowl combine the powdered sugar, butter and 1 tablespoon milk. Whisk until no lumps remain.
15. Drizzle icing on the tops of the cookies. Allow the icing to set.