



## Christmas Cookies in July (or June or August)

Turn on some Christmas tunes and whip up a batch of these Christmas Pinwheel Sugar Cookies to share with your family and friends. Have fun remembering the joy of Jesus' birth this summer!

### Pinwheel Sugar Cookies

#### Ingredients

- ½ cup unsalted butter
- 1 cup sugar
- 2 large eggs
- 1 ½ tsp. vanilla extract
- ¼ tsp. salt
- ½ tsp. baking powder
- 2 ¾ cups all-purpose flour
- 5 drops red or green gel food coloring
- Holiday-colored nonpareil sprinkles
- Wax paper

#### Instructions

1. Mix butter and sugar with a stand mixer until light and fluffy. Mix in the eggs and vanilla, followed by salt and baking powder. Mix in the flour one cup at a time. Continue mixing until fully combined.
2. Divide the dough in half. Put one half back in the mixing bowl and add a few drops of red or green food coloring. Mix until evenly colored, adding more drops as necessary.
3. Place the uncolored dough between two large sheets of wax paper. Roll out the dough into a 9 x 16-inch rectangle. Slide the dough onto a baking sheet. Repeat with the colored dough and refrigerate both for 20 minutes.
4. Lay out the colored dough, removing the top layer of wax paper. Remove the top sheet of paper from the uncolored dough and carefully flip it down onto the colored layer. Remove the remaining layer of wax paper. Trim the dough into an even rectangle (you can bake these scraps as individual cookies).
5. Beginning at one of the short ends of the rectangle of dough, carefully roll the dough into a tight log. Pull gently on the remaining layer of wax paper under the colored sheet to help

roll the dough. Wrap the log in wax paper when you've finished rolling it. Refrigerate for at least 2 hours or overnight.

6. Place the holiday nonpareils on a cookie sheet that has edges on it. Unwrap the log of dough and roll it in the sprinkles until it's completely covered and no dough shows through. Rewrap in wax paper and refrigerate for another 1–2 hours.
7. Preheat the oven to 350 degrees. Line a baking sheet with a silicone baking mat, parchment paper, or nonstick spray.
8. Unwrap the log of dough. Slice the end off and carefully slice  $\frac{1}{4}$ -inch-thick slices, spacing them about 1 inch apart on the baking sheet. Return the remaining dough to the refrigerator until it's ready to slice and bake.
9. Bake cookies for 10 minutes. Allow them to sit on the pan for 1 minute before moving to a cooling rack.