

Pinwheel Cookies



INGREDIENTS – WHAT YOU NEED

1 ½ cups of plain flour



¾ cup white sugar



125g butter



1 teaspoon of vanilla extract



1 egg



BETTER THAN BEANS

1 tablespoon of cocoa powder



BETTER THAN BEANS

METHOD – HOW TO PREPARE

Turn on the oven to 160°C to preheat.



Line a baking tray with foil and baking paper.



If you need to - Soften 125g of butter in the microwave for 10-20 seconds.



Do not melt!

In a mixing bowl put:

- your soft butter
- $\frac{3}{4}$ cup of white sugar

Mix until creamy.



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Add to the mix:

- 1 egg
- 1 teaspoon of vanilla extract

Mix well until creamier.



Sift in 1 ½ cups of plain flour

Mix in well.



Divide your mix into two.

Take one half out of the bowl. Put aside.



Add 1 tablespoon of cocoa to the mix
in the bowl.

Mix in well.

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Lay out a sheet of baking paper on the bench.
Sprinkle lightly with flour.



Press your vanilla biscuit mix flat onto the
baking paper into a rectangle shape.



Lightly flour your rolling pin.



Gently roll the mix out flat with your rolling pin.
Roll it about as thick as a plate in a
rectangle shape.



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Do the same with the chocolate mix.



Lie the flat vanilla mix on top of your flat chocolate mix.



Tap the edges with a knife or spatula to straighten.



Roll the 2 layers over longways like a snail shell.



It should look like a log.

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Cut your log into wheels.



The ends will be deformed –
they have character.



Lay out the wheels on your baking tray.



Cook in the oven for 12 – 15 minutes.

BETTER THAN BEANS

Remove from the oven.

Allow to cool.

