

CHOCOLATE PEPPERMINT PINWHEELS

DOUGH

recipe yields: 6 dozen

production needed: 48 dozen

2 cups	unsalted butter, softened
2 cups	sugar
1 1/2 tsp	baking powder
1/2 tsp	salt
2 pc	whole eggs
2 tbsp	whole milk
6 cups	all-purpose flour
6 oz	bittersweet chocolate, melted
2 tsp	vanilla extract
1 cup	finely crushed candy canes
2 tsp	peppermint extract

METHOD

1. In a very large bowl, beat butter with an electric mixer on medium to high speed for 30 seconds. Add sugar, baking powder and salt; beat well. Beat in eggs and milk. Beat in as much flour as you can with the mixer. Stir in any remaining flour.
2. Divide dough in half. Stir melted (cooled) chocolate and vanilla into one portion of dough; stir crushed candy canes and peppermint extract into remaining portion. Divide each dough portion in half. Wrap in plastic and chill for 1 hour.
3. On a lightly floured surface, roll one portion of chocolate dough into a 12x8-inch rectangle. On a large sheet of parchment paper, roll one portion of peppermint dough to a 12x8-inch rectangle. Invert the peppermint dough onto the chocolate dough; remove paper. Roll up dough, starting from a long side. Pinch to seal. Repeat with remaining dough portions. Wrap in plastic wrap and chill for 2 hours or until firm enough to slice.
4. Preheat oven to 375 degrees . Unwrap dough. Cut into 1/4-inch-thick slices. Place 2 inches apart on lightly greased cookie sheets. Bake for 9 to 11 minutes or until edges are firm and bottoms of cookies just begin to brown. Let stand on cookie sheet 1 minute. Remove and cool on wire racks.

About the Recipe: Swirling peppermint and chocolate dough twirls around in these attractive pinwheel cookies creating unique designs and patterns. Holidays are so much fun!