

## Vanilla Chocolate Pinwheel Cookies

### Ingredients:

- 170g unsalted butter, softened
- ½ cup icing sugar
- ¼ cup sugar
- 2 tsp vanilla extract
- 1 ½ cups flour
- ½ tsp salt
- ½ tsp baking powder
- 1/8 cup cocoa powder



### Method:

1. Using an electric beater, cream the butter and granulated sugar until light and fluffy. Stir in the icing sugar and vanilla extract until they're evenly blended.
2. In a separate bowl, sieve together the flour, salt, and baking powder. Add the dry ingredients to the creamed mixture one third at a time, stirring after each addition, until the dough is evenly blended.
3. Set aside half of the cookie dough. Add the cocoa powder to the remaining dough and stir until it is fully incorporated.
4. Place each batch of dough on a large piece of plastic wrap, cover each with a second piece of plastic wrap, then roll it into a rectangle.
5. Remove the top piece of plastic wrap from both rolled doughs and invert the chocolate dough on top of the vanilla dough, lining up 3 sides and leaving about 2 cm of vanilla dough exposed on one side. Starting at the opposite side, lift the vanilla dough by the plastic wrap underneath it and snugly roll up both layers into a log, peeling away the plastic wrap as you go.
6. Slice the log into 1 cm thick rounds.
7. Heat the oven to 180°C. Line a baking tray with baking paper. Arrange the slices on the parchment about 1 inch apart and bake them for about 13 minutes.
8. When done, they'll still be a little soft to the touch -- the cookies will have a better texture if you don't let their edges brown.
9. Leave the cookies on the sheet for 1 minute, then transfer them to a wire rack to cool.
10. Enjoy!