

Peppermint Pinwheels

Recipe By *Brynne Greisman*



Cooking and Prep:  5 h

Serves:  20

Contains:  

Preference: Parve

Difficulty: Medium

Occasion: Shabbat

Diet: Vegan

Source: Family Table by

Mishpacha Magazine

These are even better than after-dinner mints! They practically melt in your mouth. An attractive and colorful addition to a cookie platter.

Ingredients (7)

Main ingredients

- 1 and 1/4 cups margarine (250 grams), room temperature (use soy-free, if needed)
- 3/4 cup confectioners' sugar
- 2 and 1/2 cups flour
- 1/2 teaspoon salt
- 1/4 teaspoon peppermint extract
- green food coloring



red food coloring

Start Cooking

Prepare Pinwheels

1. In a large mixing bowl, cream margarine and confectioners' sugar until light and fluffy.
2. Add the flour, salt, and extract; mix well.
3. Divide dough into quarters.
4. Tint one quarter light green and one pink, and leave the remaining two quarters plain.
5. Divide each quarter into thirds, and shape each into a six-inch (15-centimeter) log.
6. With your hands, coax into triangular logs, bending the top of one point slightly to give finished cookies a pinwheel effect.
7. Assemble one large roll by alternating three light green and three plain logs (see photo). For example, plain, green, plain on bottom, and green, plain, green on top. Gently press together, but don't squeeze, to form proper shape. (You don't want holes in the middle of the cookies.)
8. Wrap in plastic wrap.
9. Repeat with pink and remaining plain dough. Refrigerate for at least four hours or freeze until ready to bake.
10. Preheat oven to 375 degrees Fahrenheit (190 degrees Celsius).
11. Unwrap dough and cut into quarter-inch (approximately 0.6-centimeter) slices.
12. Place two inches apart on baking sheets lined with Gefen Easy Baking Paper.
13. Bake for 8–10 minutes or until edges are golden brown (cookie will not brown). Cool for one minute before removing to wire racks.

Note:

These cookies taste refreshingly fabulous straight from the freezer.

Tip:

Use food coloring of your choice to match your tableware or *simcha* motif. Experiment with different extracts as well.

Credits

Photography: Daniel Lailah

Styling: Amit Farber