

# Cinnamon Swirls

Recipe By *Krystina Castella*



Cooking and Prep:   
1.5 h

Serves:  12

Contains:     

Preference: Dairy

Difficulty: Medium

Occasion: Shavuot

Diet: Vegetarian

Source: Whisk by Ami

Magazine

## Ingredients (14)

### Cookie Dough

- 2 cups all-purpose flour
- 1/4 cup granulated sugar
- 1 cup (2 sticks) butter, cubed
- 1/4 cup maple syrup, plus more for brushing
- 2 tablespoons apple juice

3 large egg whites or 1/2 cup **Haddar Egg Whites**, beaten

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### **Pecan Filling**

1/4 cup brown sugar

1 and 1/2 tablespoons ground cinnamon

3/4 cup ground pecans

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### **Cream Cheese Icing**

4 ounces cream cheese

1 stick margarine (use soy-free, if needed) or butter

1 cup confectioners' sugar

2 teaspoons **Gefen Vanilla**

1/4 cup milk

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## **Start Cooking**

### **Prepare the Dough**

- 1.** Put the flour, sugar, and butter in a food processor or blender. Pulse until the dough gathers into little pieces.
- 2.** Add the syrup and apple juice, and pulse to form into a ball.
- 3.** Divide the dough into two batches, flatten, and wrap in plastic wrap. Refrigerate for two hours.

### **Prepare the Filling**

- 1.** Combine the brown sugar, cinnamon, and pecans in a small bowl; set aside.

### **Assemble and Bake**

- 1.** When the dough is chilled, roll one batch on a floured work surface to an eighth-inch thick and roughly 10 inches wide by 15 inches long. Brush with egg white (this will hold the roll together). Sprinkle half the filling on the dough. Starting with the short side, roll the dough up

into a tight log. Repeat with the other piece of dough. Wrap each log in plastic wrap, and refrigerate for one hour.

2. Preheat the oven to 325 degrees Fahrenheit. Line two cookie sheets with Gefen Easy Baking Parchment Paper.
3. Once the logs are chilled, cut them into 1/4-inch slices. Do not slice them too thin, or the cookies will break apart while baking. Place the cookies on the cookie sheets one and a half inches apart, and brush the tops with syrup. Bake for 20-25 minutes, until lightly golden. Remove from the oven, and arrange close together on a rack to cool.

### Prepare the Icing

1. Beat the cream cheese and margarine or butter until creamy.
2. Add the confectioners' sugar, vanilla, and milk. Beat until combined. Frosting should be thin enough to pipe onto cookies in thin streams.
3. Put the icing in a pastry bag with a small writing tip. Hold the bag six inches over the cookies and squeeze. Allow the icing to drizzle onto the cookies, and move back and forth to create lines.