

# black&white PINWHEEL cookies



1 package 1-2-3 Gluten Free® Lindsay's Lipsmackin' Roll-out & Cut Sugar Cookies  
dough prepared according to package instructions  
¼ cup Dutch process cocoa

- ① Prepare 1 package 1-2-3 Gluten Free® Lindsay's Lipsmackin' Sugar Cookie Mix according to package instructions—(this can be made egg free as well).
- ② Divide dough in half. Wrap half of the dough in plastic wrap, form a large disk and refrigerate.
- ③ To the remaining half of the dough, in bowl of mixer with paddle attachment, add cocoa. Blend well. Wrap chocolate half of the dough in plastic wrap, form a large disk and refrigerate.
- ④ Place two sheets of plastic wrap on your counter making one large rectangle. Roll out one disk of dough into a large rectangle. On a separate piece of plastic wrap, roll out the second disk of dough into a large rectangle. Carefully place the second rectangle of dough onto the first. Using the plastic wrap that is under the first rectangle as an aid, carefully roll the rectangle into a tight log. Wrap in plastic wrap and refrigerate for at least 1 hour or up to 2 days.
- ⑤ Preheat oven to 375° F.
- ⑥ Remove log from refrigerator. Using a sharp knife while the dough is hard, slice the log into cookies. Place cookies onto Silpat®-lined baking sheet. Bake approximately 12 minutes, until lightly golden brown. Baking times may vary with different appliances. Cool on pan for 2-3 minutes. Then, using thin-bladed spatula, transfer the cookies to a cooling rack. Cool completely before storing.
- ⑦ Store in airtight container (up to 2 weeks) or wrap well and freeze.

